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Statistics of Household Microwave Oven Use

Alan D. Davies John V. Fechter

Consumer Sciences Division Center for Consumer Product Technology National Engineering Laboratory National Bureau of Standards Washington, D.C. 20234

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Final Report

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National Bureau of Standards and Office of Conservation Department of Energy Washington, D.C. 20001



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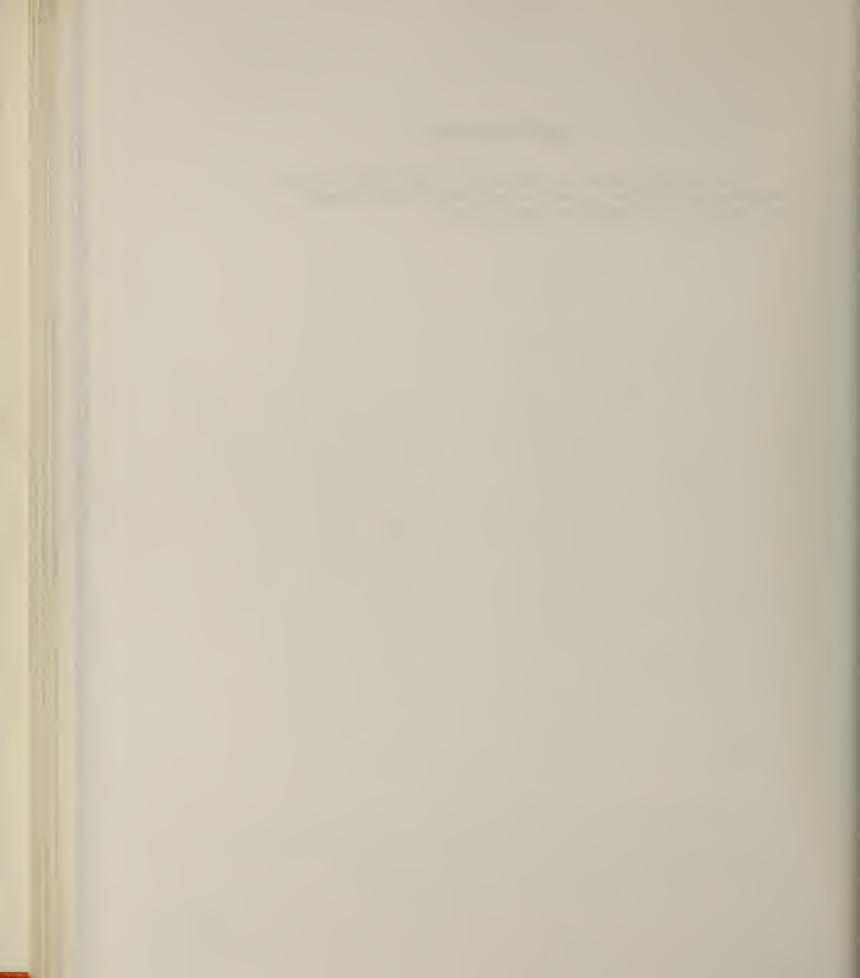
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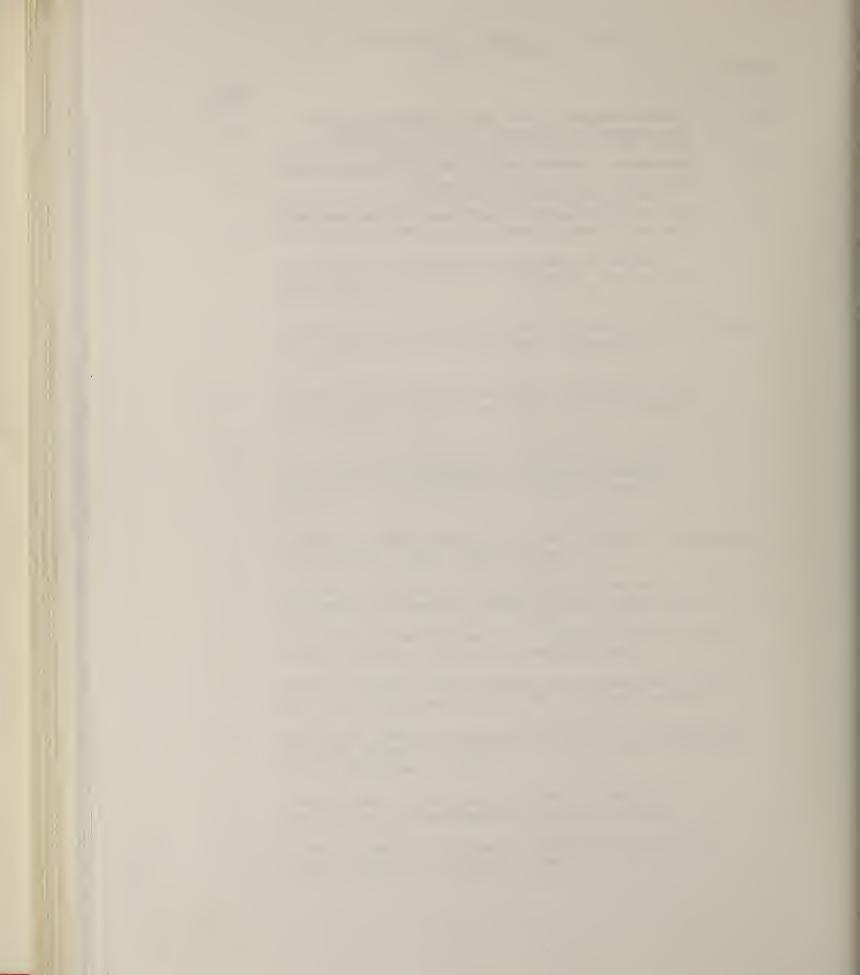
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STATISTICS OF HOUSEHOLD MICROWAVE OVEN USE

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ABSTRACT

The purpose of the work reported here was to obtain statistical information on the use of Microwave Ovens (MWO's) in the home with respect to foods cooked or heated and the amount of MWO usage relative to other cooking devices. The work was funded jointly by the National Bureau of Standards and the Department of Energy. Data were provided by the Market Research Corporation of America (MRCA) from a national menu census survey conducted in 1975. NBS also conducted a very small survey on MWO displacement of other cooking devices.

From its 2000 household panel, MRCA identified 96 households that owned MWO's and selected a demographically matched set of 96 non-owner households. Aggregated data were provided on Servings (dishes prepared) and Eatings (persons partaking of a Serving) over a two week period for each household. The main findings from analyses of these data are:

- There was little difference between the owner and non-owner households in terms of total Eatings or Servings or in the proportions of leftovers eaten.
- In owner households, MWO's accounted for approximately 10 percent of the Servings and 9 percent of the Eatings.
- Leftovers accounted for 9 percent of the Eatings for both groups, and for 11 percent of owner Servings and 9 percent of non-owner Servings.
- MWO's were used by owners for 26 percent of leftover Servings and 23 percent of leftover Eatings.

INTRODUCTION

Congress initiated an energy efficiency improvement program for major household consumer products as part of its overall energy conservation program with its Energy Policy

and Conservation Act, EPCA (1), followed by the Energy Conservation and Product Act (2). Kitchen ranges and ovens, including microwave ovens (MWO's) are among the products covered by the EPCA. Products covered by this program will bear point-of-sale labels informing consumers of energy efficiency and estimated annual operating cost.

Standardized tests and methods for computing efficiencies and operating costs have been prepared for all products covered by the EPCA. These test procedures include estimates of the average annual amount of consumer service performed by each product, which form the bases for the annual cost estimates. Since MWO's account for a large part of the market in cooking equipment and were relatively new at the start of the project, the Department of Energy (DOE) and the National Bureau of Standards (NBS) decided that a national survey was needed to answer certain questions about MWO usage. These questions were:

- 1. Do MWO owners differ from non-owners in the amounts or types of foods cooked or heated?
- 2. What share of the cooking and heating was actually done in MWO's during the test year by MWO owners, notwithstanding what could have been done?
- 3. A question added after the data assembly was committed was: How much of the cooking loads did the MWO's take over from the conventional cooking tops and from the ovens?

This report contains 1975 field survey information on the use of MWO's and other cooking equipment for the cooking and heating of foods. The data were collected by the Market Research Corporation of America (MRCA) as part of its periodic menu census program. MRCA has a nationwide panel of 2000 participating households that was statistically selected to be representative of the general U.S. population. (See Appendix A for details.) Their clients include many major corporations needing reliable statistical information on consumer use of goods and services. MRCA identified 96 owners of MWO's and a demographically matched sample of 96 non-owners as the subjects from its overall panel and abstracted the required information for the 192 households from its general data base. The analysis was done by NBS. In addition to providing information applicable to the energy conservation program, the results can be used as base year data for similar studies in the

future and as background for laboratory studies of consumer behavior. Some additional data are provided beyond the immediate needs for the potential benefit of future investigators.

The raw data consist of detailed records from each household on foods cooked or heated during a period of two weeks, with these periods being distributed over a year to cover possible seasonal effects. MRCA excluded all cases not involving cooking or heating at home and provided two types of summary report. For Report A, records were examined to identify all food items prepared at least once in a MWO. Then for all such food items, MRCA reported how often the food was prepared in a MWO, how often it was cooked or heated by MWO households but not in the MWO, and how often the same item was prepared by the matched, non-MWO households. A parallel report (Report B) was also prepared covering all items prepared by the 192 households, whether or not an MWO had been used.

Data aggregations were selected by NBS to avoid the presentation of unneeded detail, to protect proprietary rights reserved by the contractor, and to minimize artificialities that might have arisen due to MRCA's particular data structure or detailed breakdown of food item classification. Limitations on the release of MRCA data are given in Appendix D.

Many questions about MWO cooking can be addressed using these data. However, this report is limited to matters bearing on energy-related test procedures. It was not the objective of the study to test predetermined hypotheses about cooking practices. Rather, the objective was to explore these practices as they existed in 1975, and to relate them to the energy efficiency improvement program and to current needs of the Department of Energy (DOE).

PRINCIPAL DEFINITIONS

Servings and Eatings are specialized terms used by the contractor throughout their reports and tabulations, and have been left intact by the authors.

Servings, S: A serving means an occasion in which a cooking device (MWO or other, usually a conventional range)

is used to prepare a given dish, whether it is to be consumed by one or more eaters.

Eatings, E: There is one "eating" for each person that partakes of a given dish. Thus, a single serving of roast beef might generate five "eatings" and a serving of coffee more than one eating.

Microwave Candidate Foods Report, A: A food category qualified for inclusion in the "A" report if and only if it was prepared at least once in an MWO by a member of the 96 household owner panel. If a category qualified, the corresponding non-owner data were also provided. Items eaten without being cooked or heated at home are not included in Report A or B.

All Foods Report, B: This report covers all foods cooked or heated at home, whether an MWO was ever used for the item or not.

First-Time Preparation: This refers to the initial preparation of a dish, with the alternative being preparation as a left-over, L/O.

Left-Over: This refers to a cooked or heated leftover.

RESULTS

The principal findings are derived from analysis of the grand totals of Eatings and Servings presented in Table 1. Many of the conclusions follow directly from examination of this and other tables. Readers are cautioned against making unduly refined conclusions from these data, since changes from a very few households could significantly affect some results.

There is no general rule for deciding the importance of any given ratio, overall factor or comparative difference; readers must decide this for each application. Because neither consumer safety nor great economic risk is involved; it is suggested that strong evidence (e.g., in the first or second significant figures) be required before readers can make important distinctions. The main comparisons are between MWO owners and non-owners to identify similarities and differences in cooking behavior that are associated with MWO ownership, and between the A report (MWO-Candidate

Table 1. Total Servings (S), total Eatings (E), and Eatings per Serving (E/S).

						MMO	MWO Owners			1	Non	Non-Owners	
		Using	an M	an MWO E E/S	Not u	Not using an MWO S E E/S	MWO E/S	M	Total	E/S	M	Total	E/S
MMO Candidate Foods (A Report)	First Time Left Overs Total	613 1 222 835 1	. 246 351 . 597	2.03 1.58 1.91	4 387 401 4 788	9 350 716 10 066	2.13		5 000 10.596 2.12 623 1 067 1.71 5 623 11 663 2.07	2.12 1.71 2.07	4 945 459 5 404	10 329 972 11 301	2.09
All Foods (B Report)	First Time Left Overs Total	613 1 222 835 1	. 246 351 . 597	2.03 1.58 1.91	6 652 641 7 293	14 261 1 157 15 418	2.14 1.80 2.11	7 265 863 8 128	15 507 1 508 17 015	2.13 1.75 2.09	2.13 7 343 1.75 752 2.09 8 095	15 623 1 532 17 155	2.13 2.04 2.12

Non-MWO Owners	96 260 2.7 1 344
MWO Owners	96 260 2.7 1.344
Numbers in Sample	Households (HH) Persons Persons/HH HH - Days @ 14 days each

Foods) and the B report (All Foods) bearing on matters of food selection.

The numbers of Eatings generally indicate the amount of food cooked, and the number of Servings generally indicate the number of cooking events. Servings overestimate the number of cooking events to the extent that more than one dish was cooked at the same time in an oven. A low ratio of Eatings per Serving indicates more cooking and eating alone (for example, homemaker lunches). The following discussion involves a closer examination of relationships seen in Table 1 and elsewhere.

Servings and Eatings:

As seen in Table 2, total Eatings and total Servings for "all foods" were almost identical for owners and nonowners, in spite of the fact that skipping meals, eating away from home, snacking habits, and the number of hot dishes per meal could vary widely among households. Chisquared (χ^2) statistics are provided for more formal studies of statistical independence between attribute systems. The percentage, P, associated with each reported χ^2 indicates the probability that a χ^2 at least that large could have occurred by chance, given no real relationship between attribute systems. (An explanation of contingency tables and χ^2 calculations is provided in Appendix B, along with an example in which the relative tendencies of owners and nonowners to use leftovers are examined. No significant difference was found.)

Regarding the MWO-Candidate Foods (Report A), it should be noted that a food became a member of this group only if it was cooked or heated at least once in a MWO. Given this selection process, it is not surprising to find a slight bias for MWO-owners to prepare and eat more foods from the A group than non-owners. For owners, 31 percent of both Servings and Eatings came from food types never cooked in MWO's, while 33 percent of the Servings and 34 percent of the Eatings by non-owners came from these same groups. Generally, owners and non-owners display quite similar frequencies of preparing MWO-Candidate Foods and All Foods with respect to the number of First Time, Leftover, and Total Eatings and Servings.

Referring directly to the All Foods (Report B) group in Table 1, Leftovers accounted for 9 percent of the Eatings for both owners and non-owners and for 9 percent of the

Table 2. Comparisons of Servings and Eatings as a function of MWO ownership and food categorization.

Servings

Eatings

First Time

First Time

MWO Candidate Foods All Foods

MWO-Owners	Non-Owners
5 000	4 945
7 265	7 343
$\chi^2 = 0.70, p \simeq$	75%, df = 1

MWO-Owners	Non-Owners
10 596	10 329
15 507	15 623
$\chi^2 = 3.40,$	p ~ 4%, df = 1

Left Overs

Left Overs

MWO Candidates Foods All Foods

MWO-Owners	Non-Owners
623	459
863	752
$\chi^2 = 4.49$, p	≃ 3%, df = 1

MWO-Owners	Non-Owners
1 067	972
1 508	1 532
$\chi^2 = 3.62$, p	~ 6%, df = 1

Total

Total

MWO Candidates Foods All Foods

MWO-Owners	Non-Owners
5 623	5 404
8 128	8 095
$\chi^2 = 2.09$, p	≃ 16%, df = 1

MWO-Owners	Non-Owners
11 663	11 301
17 015	17 155
$\chi^2 = 5.42$, p	≃ 2%, df = 1

d f = degrees of freedom in a χ^2 contingency table calculation.

Servings for non-owners versus 11 percent of the Servings for owners. In other words, MWO-owners utilize about the same number of Leftovers as do non-owners. The χ^2 computation example in Appendix B indicates a very close similarity between Eatings by owners and non-owners with respect to the proportion of first time and leftover foods.

MWO-Owner Eatings and Servings:

MWO's accounted for 10 percent of the total Servings and 9 percent of the total Eatings for the owner group, indicating a tendency to use MWO's for smaller quantities of food at a time.

Leftover Servings and 23 percent of all Leftover Eatings in MWO households (see Table 3). Preparing Leftovers accounted for 27 percent of all MWO uses in terms of Servings and 22 percent in terms of Eatings.

Table 3. Servings and Eatings for Report B foods; comparison of Leftover and Total foods for MWO households.

	Serv	ings	Ea	Eatings	
	Prepared in MWO	All Heated or Cooked Foods	Prepared in MWO	All Heated or Cooked Foods	
Leftovers Total	222 835	863 8 128	351 1 597	1 508 17 015	

Food Selection:

NBS and others have observed differences in dielectric constants among food types which affects energy absorption rates. Also, roles are suggested by some for the use of standardized menus in the development of some numerical factors used in the test procedures. Data on food selection are presented in the event that DOE or other interested parties determine that food type has an important bearing on MWO cooking and heating efficiency for test procedure purposes. MRCA reported data involving well over a hundred primary and subclassifications of food. Many of these classifications reflect the special requests of commercial clients and are much too detailed for present purposes. At the request of NBS, MRCA regrouped the data using two separate methods. Cross tabulations were then generated between these groupings and selected demographic

characteristics of the subject groups. The grouping methods were:

METHOD I

Title Description

Liquids Beverages, soup, baby food, gravy

and sauces

Animal Protein Beef, lamb, fish, poultry, processed

meats

Fruits & Vegs. Vegetables (including potatoes), fruits

Hot Dishes Dishes with eggs, pasta, rice, cereal,

cheese

Baked Items Breads, cakes, cookies, pies

Other (I) Remaining items not covered above

METHOD II

Title Description

Raw Ingredients not previously cooked

nor frozen at preparation time

Convenience Substantially pre-cooked (generally

needs only heating or browning)

Frozen Initially frozen at preparation time

Other (II) Remaining items not covered above

Tendencies of owners and non-owners in the Serving and Eating of various food groups are shown in Tables 4 and 5. Omitting consideration of the "Other" categories, difference percentages were computed by dividing the larger number of Eatings or Servings by the smaller number for each food group. Those cases where the difference was 5 percent or more are shown in Table 6. Owners of MWO's showed a consistent tendency to cook or heat baked goods more than non-owners.

Table 4. Comparison of MWO-owner and non-owner households for preparing five different categories of food.

ALL FOODS (Report B)

	Servi	ngs	Eatin	ngs
Food Group	MWO-Owners	Non-Owners	MWO-Owners	Non-Owners
Liquids Animal Protein Fruits & Vegs. Hot Dishes Baked Items Subtotal	2 778 1 249 1 160 1 249 1 501 7 937	2 844 1 208 1 207 1 314 1 314 7 887	4 507 3 050 3 092 2 787 3 103 16 539	4 656 3 084 3 271 2 879 2 767 16 657
Other Total	191 8 128	208 8 095	476 17 015	498 17 155
Considering only the five main food groups	$\chi^2 = 16.31,$	p < 1% df = 4	$\chi^2 = 27.95$,	p < 1%
Considering all five main food groups and all "other" foods	$\chi^2 = 17.04$,	p < 1% df = 5	$\chi^2 = 45.48$,	p < 1%

MICROWAVE CANDIDATE FOODS (Report A)

	Servi	ngs	Eatin	gs
Food Group	MWO-Owners	Non-Owners	MWO-Owners	Non-Owners
Liquids Animal Protein Fruits & Vegs. Hot Dishes Baked Items Subtotal	1 860 982 829 843 1 061 5 575	1 996 889 840 767 866 5 358	3 057 2 414 2 222 1 876 2 004 11 573	3 282 2 241 2 297 1 698 1 677 11 195
Other Total	48 5 623	46 5 404	90 11 663	106 11 301
Considering only the five main food groups	$\chi^2 = 28.44$	p < 1% df =	$4 \chi^2 = 47.31$., p < 1%
Considering all five main food groups and all "other" foods	$\chi^2 = 28.44$, p < 1% df =	$5 \chi^2 = 49.19$), p < 1%

Table 5. Comparison of MWO-owners and non-owners for the pre-preparation status of foods cooked or heated.

ALL FOODS (Report B)

Pre-Preparation	Servi	ings	Eatin	<u>Eatings</u>		
Status	MWO-Owners	Non-Owners	MWO-Owners	Non-Owners		
Raw Convenience Frozen Subtotal	3 015 2 669 577 6 261	3 026 2 548 663 6 237	7 515 5 289 1 431 14 235	7 570 5 120 1 649 14 284		
Other (II) Total	1 867 8 128	1 858 8 095	2 780 17 015	2 871 17 155		
Considering only the three main pre-preparation status groups	$\chi^2 = 8.75$,	p < 1% df =	$2 \chi^2 = 18.0$	0, p < 1%		
Considering the three main pre- preparation status groups and the "other" category	$\chi^2 = 8.67,$	p ≈ 4% df =	$3 \chi^2 = 18.7$	3, p < 1%		

MICROWAVE CANDIDATE FOODS (Report A)

Pre-Preparation	Servi	ngs	Eatings			
Status	MWO-Owners	Non-Owners	MWO-Owners	Non-Owners		
Raw Convenience Frozen Subtotal	2 213 1 796 301 4 310	2 085 1 609 259 3 953	5 426 3 653 746 9 825	5 180 3 329 686 9 195		
Other (II) Total	1 313 5 623	1 451 5 404	1 838 11 663	2 106 11 301		
Considering only the three main pre-preparation status groups	$\chi^2 = 1.73,$	p ≃ 46% df =	$= 2 \chi^2 = 2.3$	9, p ≃ 30%		
Considering the three main pre- preparation status groups and the "other" category	$\chi^2 = 19.78,$	p < 1% df =	$= 3 \chi^2 = 35.6$	9, p < 1%		
		11				

Table 6. A list of major food groupings where the difference in Eatings or Servings between MWO-owners and non-owners was 5 percent or more.

Food Group	Percentage Difference	Source of Difference	Type of Household with the Larger Number of Eatings or Servings
All Foods (Report B)			
Fruits & Vegs.	6%	Eatings	non-owners
Hot Dishes	5%	Servings	non-owners
Baked Items Baked Items	14%	Servings	owners
	14%	Eatings	owners
Frozen	15%	Servings	non-owners
Frozen	15%	Eatings	non-owners
Microwave Candidate Foods (Report A)			
Liquids	7%	Servings	non-owners
Liquids	7%	Eatings	non-owners
Animal Protein	10%	Servings	owners
Animal Protein	8%	Eatings	owners
Hot Dishes	10%	Servings	owners
Hot Dishes	10%	Eatings	owners
Baked Items	23%	Servings	owners
Baked Items	19%	Eatings	owners
Raw	6%	Servings	owners
Convenience	12%	Servings	owners
Convenience	10%	Eatings	owners
Frozen	16%	Servings	owners
Frozen	9%	Eatings	owners

In the case of frozen foods (which accounted for less than 10 percent of all Servings or Eatings) non-owners prepared frozen foods on the "all foods" list more often, whereas owners favored prepared frozen foods on the "microwave candidate" list. This reversal in relative activity for microwave candidate foods is due in part to the way the candidate list was developed. A food could join this list only if one or more owners prepared the food at least once in a MWO. This selection procedure automatically biases the candidate list towards foods preferred by owners.

Based on data from the All Foods Report (Report B), Table 7 relates owner usage of MWO's relative to other cooking devices for the two sets of food groups. (In both cases, the "other" foods data were omitted.) Cooking device selection preferences are indicated by the ratio of foods prepared using other devices to foods prepared in an MWO. These ratios are found by dividing the number of non-MWO events by the corresponding number of MWO events for each food group. The ratios may be considered as the odds against preparation in an MWO, and when compared with the odds given on the Total lines the ratios indicate owners' preference for using an MWO to cook foods in each group. MWO's were used less frequently than the average for liquids and for convenience foods.

Task Displacement by MWO's:

Questions that arose well after the survey was committed concerned the degree to which MWO's in combined microwave/conventional ranges take over tasks from conventional cook tops and ovens, and whether there are new cooking tasks performed in households having a MWO. Although these questions cannot be answered directly from the survey data, an attempt was made to develop approximate answers.

The test procedure (4) contains two factors, K for conventional ovens and L for conventional cooking tops, which are defined as the estimated fractions of input energy consumption due to microwave oven usage. It should be noted that K and L refer to input energy, whereas the MRCA data refer to output services to the consumer. Specific data on quantities of foods prepared and eaten are not part of the MRCA data, nor are the cooking efficiencies of the devices involved. Hence, the ability to relate energy outputs to inputs is not as good as could be asked.

Table 7. Comparison of selection rates of MWO's and other devices for major food groups.

FOOD	GROUPING	METHOD	Ι
------	----------	--------	---

			Servi	ngs	D		<u>Eatings</u>			
			XM/M		Percent of MXM			XI4/M		Percent of MXM
Food Group	<u>M</u>	_XM_	Ratio	MXM	Total	<u>M</u>	XM	Ratio	MXM	Total
Liquids	158	2 620	17	2 778	35.0	210	4 297	20	4 507	27.3
Animal Protein	202	1 047	5	1 249	15.7	418	2 632	6	3 050	18.4
Fruits & Vegs.	173	987	6	1 160	14.6	406	2 686	7	3 092	18.7
Hot Dishes	156	1 093	7	1 249	15.7	298	2 489	8	2 787	16.9
Baked Items	127	1 374	11	1 501	18.9	237	2 866	12	3 103	18.8
Total*	816	7 121	11.5	7 937	100.0	1 569	14 970	9.5	16 539	100.0
Considering the food group	χ² (Μ	4, XM) =	= 149.5,	, p < 1%	df = 4	χ ² (Μ,	XM) = 2	250.4, p	o < 1% d	lf = 4

FOOD GROUPING METHOD II

			Servi	ngs				Eatin	gs	
					Percent					Percen
			XM/M		of MXM			XM/M		of MXM
Food Group	M	MX	Ratio	MXM	Total	M	XM	Ratio	MXM	Total
D	200	2 (10	7	2 015	40.0	011	6 704	0	7 515	52.8
Raw	396	2 619	7	3 015	48.2	811	6 704	8	7 515	
Convenience	249	2 420	10	2 669	42.6	500	4 789	10	5 289	32.2
Frozen	94	483	5	577	9.2	180	1 251	7	1 431	10.0
Total*	739	5 522	7.5	6 261	100.0	1 491	12 744	9.5	14 235	100.0
Considering the food										
group	χ^2 (M	i, XM) =	31.9,	p < 1%	df = 4	χ^2 (M,	XM) = 1	3.0, p	< 1% df	= 4

M = Prepared using an MWO.

XM = Prepared not using an MWO.

MXM = M+XM

^{*&}quot;Other" categories were omitted.

The test procedure (4) also specifies annual useful cooking energy outputs for use in computing estimated annual operating costs. The energy outputs are given as 1 108 000 Btu's per year for conventional ranges and 1 054 000 Btu's per year for microwave/conventional ranges. The difference is based on a six-family survey by a manufacturer. With no MWO present, energy consumption was metered for two years to obtain baseline data. Then, after allowing three months for the households to become familiar with new counter top MWO's, energy consumption was metered for another nine months. Annualized average energy consumption was lower when the MWO's were in place. These data were converted to values of cooking energy output and corresponding K and L values.

Because such meter data were unavailable for the MRCA data, the problem of taking over cooking tasks was approached by assuming that each competing cooking device would lose tasks and energy input requirements to the MWO in the same proportion, and that the numbers of Eatings and Servings would remain unchanged when the MWO was introduced. On this basis, the data in Table 3 would apply, indicating that 10 percent of the total Servings and 9 percent of the total Eatings were taken over by the MWO from each of the other competing devices. Using Eatings as the suggested basis of displacement, both K and L in the test procedure (4) would be 0.91 instead of K = 0.82 and L = 0.85 in the current test procedure (4).

An alternate approach would be to identify the frequency that each non-MWO cooking device is normally used and to estimate MWO displacement by food group. In the absence of such data seven experienced cooks at NBS were asked to select cooking devices they would use to prepare meals from the Kitchen Range Test Menu developed in 1975 by the Association of Home Appliance Manufacturers (AHAM). (All seven happened to be non-owners.) For each dish on the AHAM menu that needs cooking or heating, each respondent identified from among cooking top, conventional oven and other non-MWO devices the cooking device normally used or that would be used. The data were compiled and the dishes allocated among the Liquids, Animal Protein, Fruits & Vegetables, Hot Dishes, and Baked Items food groups. The results are shown in Table 8.

Table 8. Device preferences by a sample of seven non-owner cooks for preparing the AHAM menu.

D - 1 G		n Assig	
Food Group	Cooking Top	<u>Oven</u>	Other Device
Liquids	0.95	0.00	0.05
Animal Protein	0.50	0.50	0.00
Fruits & Vegs.	1.00	0.00	0.00
Hot Dishes	0.80	0.20	0.00
Baked Items	0.20	0.70	0.10

The preferences in Table 8 were then applied to the data for all foods cooked by non-owners (Table 4), and to the owner data on non-MWO cooking in Table 9 on the basis that owners who elected not to use an MWO on a particular occasion would have device-selection preferences similar to non-owners for non-MWO cooking. The resulting allocations are shown in Table 9.

Table 9. Projected displacement of cooking tasks by MWO's (event counts rounded to nearest ten).

		Servi	ngs			Eatings			
Cooking Events	Cooking Top	Oven	Other Device	Total	Cooking Top	Oven	Other Device	Total	
Non-owners	5 700	1 790	270	7 760	12 090	4 050	510	16 650	
Owners, not in MWO	5 150	1 700	270	7 120	10 650	3 820	500	14 970	
Difference (Frequency)	550	90	0	640	1 440	230	10	1 680	
Percent Displacement*	9.6	5.0	0.0	8.2	11.9	5.7	2.0	10.1	

^{*}Percent displacement = (difference/non-owner cooking events) x 100.

Using rounded values of the percentages of Eatings displacement, K (for ovens) would be 0.94 and L (for cooking tops) would be 0.88. It should be noted that the MWO's in this survey were independent devices, whereas K and L apply to structurally combined devices.

The question of additional cooking tasks being stimulated by MWO ownership was addressed inconclusively. Referring to the All Foods portion of Table 1, MWO owners reported 33 more Servings than non-owners (8128-8095=33, a 0.4 percent difference) and 140 fewer Eatings (17 015-17 155=-140, a 0.8 percent difference) than non-owners. It is not recommended that any important conclusions be based on these differences.

Demographic Analyses:

Demographic data at the All Foods level are provided in Appendix C. The title page of Report A lists all demographic arrangements of the data reported by MRCA. Corresponding data for All Foods were provided by the contractor in their Report B.

The data for Household Income, Household Size and Seasonal Totals were selected for analysis as being of potential interest for present DOE impact analysis programs. The data given in Table 10 are derived from Appendix C by dividing the event counts by the particular numbers of households involved, yielding average events per household over a 14-day period. Caution against undue refinement is advised in interpreting these data because unusual behavior by one or two households could distort results, especially for some of the less populous cells. The data were examined for either the presence or absence of a systematic relationship with respect to the independent factor, since an indication either way may be useful in planning later work.

Income level:

No systematic variation of Servings as a function of income group is apparent unless the generally lower figures for the top income group might indicate more eating away from home. Eatings rise with income, showing little variation from the \$10 000 to \$25 000 income levels, and then a decline above \$25 000.

Household Size:

Servings, Eatings and Eatings per Serving are smallest for one-person households. Servings rise slowly with increasing household size. Eatings rise in almost direct proportion to household size.

Table 10. Total Servings and Eatings per household (HH), all foods, by HH income, HH size and season.*

Non-MWO Households	115.8	131.0	169.8	196.3	209.2	<u>197.3</u> <u>178.7</u>	78.8 137.6 214.3 373.6 178.7	193.8 157.4 118.9 220.3 178.7
Eatings Total ked for MWO MWO Households	108.8	145.7	165.5	223.2	190.5	<u>157.1</u> <u>177.2</u>	65.4 133.5 247.2 314.5 177.2	186.2 186.4 160.7 167.4
Not Cooked in MWO	91.4	137.4	147.1	206.0	171.2	142.1 160.6	58.9 121.4 221.2 292.6 160.6	166.4 173.7 151.3 148.6 160.6
Cooked in MWO	17.4	8.3	18.4	17.2	19.2	15.0	6.5 12.1 26.1 21.8 16.6	19.7 12.7 15.4 18.8
Non-MWO Households	91.2	76.1	88.2	83.9	87.0	79.5	71.2 78.2 89.2 111.8 84.3	83.6 78.6 66.2 100.7 84.3
Servings Total ed for MWO MO Households	77.1	76.2	84.2	95.6	86.2	72.9	59.6 77.6 107.1 87.9	93.5 81.8 77.7 85.3 84.7
Serv Not Cooked in MWO	64.7	71.0	74.0	87.5	77.2	65.1 76.0	53.2 69.7 95.3 81.3 76.0	83.3 75.3 70.5 76.0
Cooked in MWO	12.4	5.2	10.2	8.1	9.0	7.8	6.4 7.8 11.8 6.6	10.2 6.5 7.2 11.4 8.7
nolds mple Non- Owners	9	17	17	23	27	96	17 33 90 96	24 26 17 29 96
Households in Sample MWO- Non Owners Owne	10	13	13	22	30	8 96	32 32 98 11 32 32	24 24 26 119 96
	Income: Under \$ 4 000	4 000- 6 999	-000 / 9 999	10 000- 14 999	24 999 25 0001	over Overall	HH Size, Persons: 1 2 3-4 5 + up Overall	Season: JAN-MAR APR-JUN JUL-SEP OCT-DEC Overal1

*Entries for S and E are HH averages for 14 days.

Season:

The cooking and the eating of cooked foods is least for both owners and non-owners during the summer months. Owners and non-owners did not display any consistent pattern for Eatings and Servings in the other seasons.

DISCUSSION

As described in Tables 1 and 2, MWO-owners behaved about the same as non-owners with respect to the total numbers of Eatings and Servings they cook or heat. Leftovers were eaten as often in both types of households. Considering overall frequencies of use, owners used MWO's proportionately more often than other devices when preparing leftovers.

Owners of MWO's rarely used their MWO's exclusively for preparing a given type of food. Instead, for most foods (approximately 90 percent of all Eatings and Servings), non-MWO cooking devices were selected. Several foods were prepared in MWO's fewer than ten times by the entire group of 96 MWO households, suggesting some amount of experimenting with MWO's.

Overall, only 10 percent of the cooked or heated food eaten in a MWO-household was prepared in an MWO. Roughly 10 percent of all household cooking tasks were displaced from conventional devices by MWO's.

One-third of all food types cooked or heated in a MWO-household were never prepared in a MWO by any of the 96 households. MWO's supplemented but did not replace conventional ranges and other cooking devices.

Manufacturers and MWO cookbooks have emphasized the wide variety of foods that can be acceptably prepared in MWO's, but actual usage rates in this survey did not approach these potentials.

The results of the survey reported here do not support the hypothesis that MWO owners cook or eat less than non-owners, nor is there evidence of an important difference in food selection between owners and non-owners. The more supportable hypothesis is that food quantities and types are the same for owners and non-owners and, lacking positive evidence to the contrary, that average annual cooking energy

output requirements are also about the same. Energy input requirements may differ, however, depending on the relative efficiencies and usages of the various cooking devices.

It is emphasized that the data used in this report were collected in 1975 and hence involved MWO's with model years no later than 1975. MWO's have undergone considerable refinement since then and their usage may (or may not) be changing, as well. Replication of the MRCA survey for a later year would be informative on this point.

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- 2. Public Law 94-385, Energy Conservation and Production Act, August 14, 1976.
- 3. Hoel, Paul G., Elementary Statistics, John Wiley & Sons, Inc., New York, 1966.
- 4. Department of Energy, Final Energy Conservation Test
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 Federal Register, Vol. 43, No. 91, May 10, 1978.

APPENDIX A. DEMOGRAPHIC CHARACTERISTICS AND COMPARISONS OF THE SAMPLED HOUSEHOLDS

Table Al. Selected characteristics for the U.S. population and the sample of 2000 households used for the Fifth MRCA Menu Census.

Demographic Characteristic		
(As per MRCA	U.S. Census	Fifth Menu
criteria)	Households	Census Sample
	Percent	Percent
Census Region		
Northeast	24.3	24.7
North Central	27.6	27.4
South	30.7	30.3
West	17.4	17.6
Metro Area Size		
Farm	4.1	5.4
Under 2 000	11.7	11.0
2 500- 49 999	10.8	11.7
50 000-249 999	7.8	8.0
250 000-499 999	10.2	9.7
500 000-999 999	12.7	12.1
Over 1 million	42.7	42.1
Household Income		
Under \$4 000	17.5	14.1
\$ 4 000-\$ 6 999	15.4	17.1
\$ 7 000-\$ 9 999	14.6	15.8
\$10 000-\$14 999	22.6	22.8
\$15 000-\$24 999	22.1	23.7
Over \$25 000	7.8	6.5
Head-of-Household		
Education		
Under 9 years	23.4	16.7
9-12 years	48.4	45.5
Over 12 years	28.2	37.8
Housewife		
Employed	35.0	36.9
Not employed	65.0	63.1

Table Al. Selected characteristics for the U.S. population and the sample of 2000 households used for the Fifth MRCA Menu Census. (continued)

Demographic Characteristic (As per MRCA criteria)	U.S. Census Households Percent	Fifth Menu Census Sample Percent		
Household Size 1 person 2 persons 3-4 persons 5 or more persons	19.1 30.8 32.6 17.5	18.7 31.4 32.4 17.5		
Head of Household Occupation White collar Blue collar Farmer Not a worker	32.5 35.1 2.8 29.6	38.4 32.0 2.7 26.9		
Number of Children None Under 6 years 6-12 years only 13-17 years only Under 6, & 6-12 Under 6, & 13-17 6-12, & 13-17 All 3 ages	55.3 10.7 7.0 8.8 6.8 1.0 8.3 2.1	55.2 9.8 7.4 8.5 8.2 8.2 0.4 1.7		
Race White Non-white	88.7 11.3	91.9 8.1		

Table Al. Selected characteristics for the U.S. population and the sample of 2000 households used for the Fifth MRCA Menu Census. (continued)

Demographic				
Characteristic (As per MRCA	U.S. Census	Fifth Menu		
criteria)	Households	Census Sample		
	Percent	Percent		
Persons by Age & Sex				
Under 2 Years				
Male '	2.0	1.2		
Female	1.9	1.3		
2-5 Years				
Male	3.6	3.7		
Female	3.4	3.2		
C 10 Varia				
6-12 Years Male	6.2	7.3		
Female	5.9	6.8		
13-17 Years				
Male Female	4.9 4.8	5.0 4.9		
renate	4.0	4.9		
18-24 Years				
Male	6.4	4.2		
Female	6.2	4.3		
25-44 Years				
Male	12.3	12.4		
Female	12.5	13.5		
AE EA Waren				
45-54 Years Male	5.2	5.1		
Female	5.6	6.3		
55-64 Years	4.3	3.8		
Male Female	4.3 4.9	5.3		
1 GIBLE	4.9	3.3		
65 & Older				
Male	4.1	4.2		
Female	5.8	7.5		
Total Males	49.0	46.9		
Total Females	51.0	53.1		

Table A2. Comparison of MWO and non-MWO households on the basis of demographic characteristics.

Demographic	Households Owning Microwave Ovens				Households Not Owning Microwave Ovens			
Characteristic	Households		Persons		Households		Persons	
(As per MRCA	in Sample		in Sample		in Sample		in Sample	
criteria)	Number	જ	Number	olo	Number	0/0	Number	8
Total Households	96	100.0	260	100.0	96	100.0	260	100.0
Census Region Northeast North Central South West	15 , 32 29 20	15.6 33.3 30.2 20.8	46 89 82 43	17.7 34.2 31.5 16.5	15 32 29 20	15.6 33.3 30.2 20.8	46 91 78 45	17.7 35.0 30.0 17.3
Metro Area Size Farm Under 2 500 2 500- 49 999 50 000-249 999 250 000-499 999 500 000-999 999 Over 1 million	3 9 13 4 10 9 48	3.1 9.4 13.5 4.2 10.4 9.4 50.0	13 27 38 12 28 19 123	5.0 10.4 14.6 4.6 10.8 7.3 47.3	4 7 13 4 11 10 47	4.2 7.3 13.5 4.2 11.5 10.4 49.0	14 23 35 12 30 22 124	5.4 8.8 13.5 4.6 11.5 8.5 47.7
Household Income Under \$4 000 \$ 4 000-\$ 6 999 \$ 7 000-\$ 9 999 \$10 000-\$14 999 \$15 000-\$24 999 Over \$25 000	10 13 13 22 30 8	10.4 13.5 13.5 22.9 31.3 8.3	14 25 39 69 91 22	5.4 9.6 15.0 26.5 35.0 8.5	6 17 17 23 27 6	6.3 17.7 17.7 24.0 28.1 6.3	8 37 41 67 84 23	3.1 14.2 15.8 25.8 32.3 8.8
Head-of-Household Education Under 9 years 9-12 years Over 12 years	8 43 45	8.3 44.8 46.9	16 117 127	6.2 45.0 48.8	13 37 46	13.5 38.5 47.9	31 97 132	11.9 37.3 50.8
Housewife Employed Not employed	47 49	49.0 51.0	114 146	43.8 56.2	47 49	49.0 51.0	114 146	43.8 56.2
Household Size 1 person 2 persons 3-4 persons 5 or more persons	21 32 32 11	21.9 33.3 33.3 11.5	64	8.1 24.6 43.8 23.5	17 33 37 9	17.7 34.4 38.5 9.4	17 66 129 48	6.5 25.4 49.6 18.5

Table A2. Comparison of MWO and non-MWO households on the basis of demographic characteristics. (continued)

					1			
200			s Owning				Not Owni	ng
Demographic			e Ovens			icrowave	<u> </u>	
Characteristic	Househo		Person		Househo		Perso	
(As per MRCA	in Sam Number	å ore	in Sam Number	% ote	in Sam Number	<u>8</u> эте	in Sar Number	ιπbτe
criteria)	Number	<u> </u>	Number	6	Number	6	Mumber	6
Head of Household Occupation								
White collar	47	49.0	126	48.5	45	46.9	124	47.7
Blue collar	29	30.2	98	37.7	31	32.3	98	37.7
Farmer					2	2.1	8	3.1
Not a worker	20	20.8	36	13.8	18	18.8	30	11.5
Number of Children None Under 6 years 6-12 years only	57 8 8	59.4 8.3 8.3	98 29 36	37.7 11.2 13.8	56 14 5	58.3 14.6 5.2	101 48 18	38.8 18.5 6.9
13-17 years only	11	11.5	39	15.0	7	7.3	26	10.0
Under 6, & 6-12	6	6.3	29	11.2	10	10.4	45	17.3
Under 6, & 13-17	-	0. 3		11.2	10	10.4	45	17.5
6-12, & 13-17	5	5.2	23	8.8	4	4.2	22	8.5
All 3 ages	1	1.0	6	2.3				
All 5 ages		1.0	ľ	2.5				
Race White Non-white	90 6	93.8 6.3	244 16	93.8 6.2	90 6	93.8 6.3	243 17	93.5 6.5
Season of Diary Submittal Jan-Mar 1975 Apr-Jun 1975 Jul-Sep 1975 Oct-Dec 1975	27 24 26 19	28.1 25.0 27.1 19.8	70 71 66 53	26.9 27.3 25.4 20.4	24 26 17 29	25.0 27.1 17.7 30.2	73 65 41 81	28.1 25.0 15.8 31.2
Religion Protestant Catholic Jewish Other None	36 11 4 	37.5 11.5 4.2 	88 36 17 —	33.8 13.8 6.5 	32 13 2 2 1	33.3 13.5 2.1 2.1 1.0	89 39 6 3	34.2 15.0 2.3 1.2 0.4
Economic Class High Upper middle Lower middle Low	25 30 16 25	26.0 31.3 16.7 26.0	79 91 45 45	30.4 35.0 17.3 17.3	24 21 28 23	25.0 21.9 29.2 24.0	81 60 74 45	31.2 23.1 28.5 17.3
Household Head Male, spouse present Male, no spouse Female, no spouse	70 1 25	72.9 1.0 26.9	226 1 33	86.9 0.4 12.7	72 24	75.0 25.0	221 39	85.0 15.0

Table A2. Comparison of MWO and non-MWO households on the basis of demographic characteristics. (continued)

Demographic			s Owning e Ovens				Not Ownii e Ovens	ng
Characteristic	Househo		Person		Househo		Perso	
(As per MRCA criteria)	in Samp Number	% ore	in Sam Number	8 ote	in Sam Number	å ore	in Sar Number	% subte
Persons by Age & Sex	Trumber		realises		Treatabel		Transcr	
Under 2 Years Male Female	2 · 3	2.1 3.1	2	0.8 1.2	3	3.1 6.3	3 6	1.2
2-5 Years Male Female	9 7	9.4 7.3	9 7	3.5 2.7	11 11	11.5 11.5	13 11	5.0 4.2
6-12 Years Male Female	15 14	15.6 14.6	21 17	8.1 6.5	12 12	12.5 12.5	12 15	4.6 5.8
13-17 Years Male Female	8 1 5	8.3 15.6	8 16	3.1 6.2	5 11	5.2 11.5	5 16	1.9
18—24 Years Male Female	11 11	11.5 11.5	11 11	4.2 4.2	7 7	7.3 7.3	7 7	2.7
25—44 Years Male Female	38 40	39.6 41.7	38 40	14.6 15.4	41 47	42.7 49.0	41 48	15.8 18.5
45—54 Years Male Female	10. 18	10.4 18.8	10 18	3.8 6.9	9 15	9.4 15.6	9 15	3.5 5.8
55—64 Years Male Female	11 14	11.5 14.6	11 14	4.2 5.4	12 14	12.5 14.6	12 14	4.6 5.4
65 & Older Male Female	9 15	9.4 15.6	9 15	3.5 5.8	10 16	10.4 18.7	10 16	3.8 6.2
Total Males Total Females	75 95	78.1 99.0	119 141	45.8 54.2	77 96	80.2	112 148	43.1 56.9

Table A2. Comparison of MWO and non-MWO households on the basis of demographic characteristics. (continued)

			s Owning				Not Owni	ng
Demographic		icrowav					re Ovens	
Characteristic	Househo		Person		Househ		Pers	
(As per MRCA	in Sam		in Sam		in Sam		in Sa	
criteria)	Number	8	Number	ક	Number	olo	Number	8
Persons on Diet by Age & Sex								
Under 18 Years On diet Male Female	- <u>-</u> 9	 9.4	<u></u> 9	 3.5	 7	 7.3	<u></u> 9	 3.5
No diet Male Female	30 28	31.3 29.2	40 34	15.4 13.1	24 26	25.0 27.1	33 3 9	12.7 15.0
18 & Over Losing Male Female	12 30	12.5 31.3	12 31	4.6 11.9	12 23	12.5 34.4	13 34	5.0 13.1
18 & Over Watching Male Female	3 6	3.1 6.3	4 6	1.5 2.3	1 9	1.0 9.4	2	0.8 3.5
18 & Over Gaining Male Female	1	1.0	1 	0.4	 1	 1.0	 1	0.4
18 & Over Medical/ Health Male Female	11 13	11.5 13.5	11 13	4.2 5.0	7 11	7.3 11.5	7 11	2.7 4.2
18 & Over None Male Female	50 48	52.1 50.0	51 48	19.6 18.5	55 45	57.3 46.9	57 45	21.9 17.3
Total Male Female	75 95	78.1 99.0	119 141	45.8 54.2	77 96	80.2 100.0	112 148	43.1 56.9

APPENDIX B. CONTINGENCY TABLES

Contingency tables are arrays of numbers that subdivide some total number of events into cells that indicate the observed numbers of events, say Servings or Eatings, having combinations of properties or attributes. These properties range over all possibilities within each classification system. For example, MWO-owners and non-owners would define all possibilities with respect to the MWO ownership attribute. Household size and food type are examples of other attribute systems useful in categorizing the same events. The analyses in this report are limited to "two-way" tables, meaning that the events are allocated according to only two attribute systems in each case. Higher order tables (three-way, four-way, etc.) are possible, with the analysis principles remaining the same.

Contingency analysis is a formal method to test for the presence or absence of association (not causation) among the attribute systems. The findings provide guidance on the rejection or acceptance of the "null hypothesis," $\rm H_{\rm O}$, meaning that the attribute systems do, or do not, display association. For example, do owners eat disproportionately more leftovers than non-owners? The data in the following table were taken from Table 1.

Eatings		NO ners	 on- ners	ow cals
First Time		507 501)	623 629)	130 130)
Leftovers		508 514)	532 526)	040 040)
Column Totals	17 (17	015 015)	 155 155)	170 170)

 χ^2 = 0.048, p ~ 83%, l degree of freedom (df) (χ^2 calculated without rounding of expected values)

The upper numbers in each pair in the table are the actual observations. The lower numbers, in parentheses, are the values that would be "expected" if one only knew the row and column totals and assumed that there was no association between the two attribute systems. The Chi-square (χ^2) statistic is determined by

$$\chi^{2} = \sum_{\substack{\text{Row, Columns} \\ (i,j)}} \frac{(\text{Expected}_{i,j} - \text{Observed}_{i,j})^{2}}{\text{Expected}_{i,j}} = 0.048.$$

The number of degrees of freedom (df) is the number of values in the table that could be varied independently, while holding the row and column totals fixed. Not counting these totals, only one of the other values may be varied in this sense, and having chosen a value, the other entries are determined. Hence, df = 1.

Reference to a table of χ^2 statistics shows that differences between expected and observed results at least as large as this could have occurred roughly 83 percent of the times such an experiment was run, when there is really no difference in the populations from which these samples originated. While the investigator must decide for himself, based on the consequences of being wrong, it appears advisable in this case to accept the null hypothesis—there is no association between attributes under consideration. That is, there is no statistically supportable difference between owners and non-owners with respect to the proportions of first time and leftover eatings.

APPENDIX C. HOUSEHOLD AND MEAL CHARACTERISTIC PROFILES FOR MWO-OWNERS AND NON-OWNERS

FIFTH NATIONAL HOUSEHOLD MENU CENSUS

JANUARY THRU DECEMBER 1975

-- ANNUAL SUMMARY --

REPORT TO

NATIONAL BUREAU OF STANDARDS*

INDEX

REPORT - A - FOODS

Description of User Groups	Report I.D. No.
Report A - OWNER - IN MWO - ALL FOODS - LEFTOVERS - LIQUIDS - ANIMAL PROTEIN - FRUITS & VEGS BAKED GOODS - HOT DISHES - RAW/SCRATCH - CONVENIENCE FDS FROZEN FOODS	7303 - 01 - 02 - 03 - 04 - 05 - 06 - 07 - 08 - 09 - 10
**Report A - OWNER - CONV. OVEN - ALL FOODS - LEFTOVERS - LIQUIDS - ANIMAL PROTEIN - FRUITS & VEGS BAKED GOODS - HOT DISHES - RAW/SCRATCH - CONVENIENCE FOODS - FROZEN FOODS	7303 - 11 - 12 - 13 - 14 - 15 - 16 - 17 - 18 - 19 - 20
** Report A - NON OWNER - CONV. OVEN - ALL FOODS - LEFTOVERS - LIQUIDS - ANIMAL PROTEIN - FRUITS & VEGS BAKED GOODS - HOT DISHES - RAW/SCRATCH - CONVENIENCE FDS FROZEN FOODS	7303 - 21 - 22 - 23 - 24 - 25 - 26 - 27 - 28 - 29 - 30

^{*}Data summaries only for report I.D. numbers 7303-01, -11, and -21 are included in this report.

^{**&}quot;Conv. Oven" should read "Not in MWO."

Headnotes for Tables C-1, C-2, C-3 and C-4.

Index Times Served = 100 x $\frac{\text{Total HH}}{\text{Total Servings}}$ x $\frac{\text{Serving}}{\text{HH's Serving}}$

Index No. of Eatings = $100 \times \frac{\text{Total HH}}{\text{Total Eatings}} \times \frac{\text{Eatings}}{\text{HH Serving}}$ or, where appropriate,

= 100 x $\frac{\text{Total Eaters}}{\text{Total Eatings}} \times \frac{\text{Eatings}}{\text{Eater Sample Size}}$

C.M. = Carried Meals (e.g., bag lunches prepared at home)
DK = Don't know

Owner household and meal characteristics for foods cooked or heated in MWO's. Table C-1.

	INDEX NO.DF EATGS	100.0		64.6	60.5	114.2	4.7.0	78.5	100.	1017	119.8	137.6	50.5	135.3		25.0	192.4	74.4	142.8	54.7	120.2	90.3		104.6	6.64	110.5	103.6	90.5		12			85.8	
	T UF TUTAL EATGS	100.0	4	8	9.5	•	•	•	4 0	• •			•	28.2		00	18.0	10.1	5.9	2.1	11.3	48.2		10.9	6.8	15.0	23.6	7.5		31-8	•		42.0 58.0	
	TOTAL NO. OF EATINGS	1,597	33	129	151	285	133	414	134	269	578	435	15	450		13	288	191	95	16	180	692		174	108	239	2.7	120	1.82	508	106		671	
	INDEX	100.0	41.3	63.2	62.9	106.5	48.0	•	106.3		117.7					15.3	178.8	83.1	6.0.0	67.8	136.7	97.5		142.6	59.3	116.7	70.0	103.9	e	78.9			89.3	
•	# TOT TIMES SERVD	100.0	-	7.9	9.8	16.6	& 2.	25.1) (a)) X	35.6	ထ	~	59.62		5	16.8	11.3	5.9	7.1	12.8	48.7		14.9	8.0	15.8	4.17	7.4	~	35.3	2.		43.7	
	TIMES PER HSHLD	8.7	ď	5.0	5.5	9.3	4.5	6.6	14.0	9.6	10.2	12.5	8.0	12.3			15	_	0.9	S	=	æ		12.4	2.5	10.2	1 0	7.8	12.9	6.9	•		7.8	
	TIMES USED/ SERVED	835	16	10	82	139	11	210	4 5	153	297	238	60	246		*	140	96	24	59	101	407		124	19	132	677	29	103	295	437		365	
				٠.			_	~	~ c		. ~		_	2		0		_	_	0	_	0		_	0	~ <i>·</i>		- A	0	_	0		0.0	
	I NDEX HSHLDS US ING	100.0	00	1000	100	100	100.	100	0.001	1007	100.0	100	100.	0		00		100.0	100.0	000	•	90		100.	100	001	007	100.00	100.0	100.0	100.		100.0	
	HE SI	100.0	-	100	י א	15.6	~	€ :	φ • • • • • • • • • • • • • • • • • • •	٦	30.2	9		•		3.1	9.4	13.5	4.2	10.4	4.6	20.0		10.4	13.5	ر د د د	7.5	0.10 (6.3)		44. B			49.0	
	PERCNT HSHLD P	100.0	6	100.00	100.0	100.0	100.0	100.0	0001	100	100.0	100.0	100.0	100.0		100-0	100.0	100.0	100.0	100.0	100.0	100.0			•	•		100.00		100.0	•		100.0	
18ER 1975	HSHLOS P USING/ SERVNG P	96	.6	2	15	15	17	32	20 u	7	52	19	-	20		-	0	13	4	01	6	48		10	<u>n</u> :	ET (77	ດ ສ	00	43	45		65	
PEKIUD PC-5 JANUARY-DECEMBER	DIVISN OF TOT SAMPLE	100.0	·	12.1	15.6	15.6	17.7	33.3	ლ ე	7.91	30.2	19.8	1.0	20.8		190	9.6	13.5	4.2	10.4	9.4	50° 0		10.4	13.5	13.5	2.2.5	U	8,3	44.8	6.94		49.0 51.0	
PEKIUD PC-5 JANU	SAMPLE HSHLUS TPEALS	96	r	w 7	7 12	15	17	32	න (6 7	6.	61	-	20		(1)	0	13	4	10	6	84		01	13	E1 :	77) 1		43	45		64	
REPURT TO N. 8. S.	HSELD & MEAL CHARACIERISTIC PROFILES	TOTAL SAMPLE HOUSEHOLDS	CENSUS REGILA	NEW ENGLAND	FIG ALL FILL AND	MEST NORTH CENTRAL	LAST NURTH CENTRAL	TOTAL BERTH LENIKAL	REDI SCUTH CENTRAL	EAST SCUIM CENTRAL	TOTAL SUITH	PACIFIC	MUNITALIA.	TOTAL MEST	1	METRI AREA SIZE FARM	UNJER 2 200		(II 50.000-245,999		966*555-000*009	1 MIL. & LVER	HOUSEHOLD INCOME	UNJEK 14,000	84,000-86,999	\$7,000-64,949		327.000.0000	EDUCALICN-HEAD	-	13 YRS. 6 CVER	HSNE EMPLOYMENT	NOT EMPLOYED	

Owner household and meal characteristics for foods cooked or heated in MWO's. (continued) Table C-1.

	OF INDEX AL NO.CF GS EATGS	.7 105.5 .5 94.3 	8.5 38.9 4.2 72.7 2.2 156.7 5.0 131.2	5.7 60.1 4.8 57.9 0.9 251.0 4.5 213.7 2.2 195.4 1.5 28.9	.8 57.9 .8 203.9 .7 72.8 .8 73.9	.1 100.4 .9 94.2	3.4 118.7 9.1 76.4 5.1 92.7 2.4 113.3	4.40111
	TOT	, 51 28 13	222	. w v.v.⊶	46461	200	M = 4/4	87.6 12.4 100.0
	TOTAL NO. CF EATINGS	825 455 	136 387 834 240	570 77 334 331 195 24	437 437 556 218 172 137	1,503	533 305 401 358	1,399 198 1,597 -
					ć			
	INDEX TIMES SERVD	108.1 78.5 112.1	73.9 90.2 135.1 76.3	79.7 90.5 184.0 166.2 153.3 20.7 11.5	104.9 92.9 154.5 84.3 85.4	98.6	117-1 75-2 82-7 130-7	11111
	TOT TIMES SERVD	52.9 23.7 -23.4	16.2 30.1 45.0 8.7	47.3 7.55.3 115.3 9.6 1.1	8.7 25.1 25.7 15.8 12.5	92.5	32.9 18.8 22.4 25.9	87.4 12.6 100.0
	TIMES PER HSHLD	\$ 0 0 \$ 0 1 10	6.4 7.8 11.8 6.6	16.9 16.9 14.5 13.3 1.8	9-1 8-1 7-3 7-4	8.6	10.2 6.5 7.2 11.4	7.7 2.8 8.7
	TIMES 1 USEU/ SERVED 1	198	135 251 376 73	395 63 128 159 80 -	73 210 215 132 164 101	772	275 157 187 216	730 105 835 -
						,		
	I NDEX HSHLUS USING	100.0	100.0 100.0 100.0	1000.0 1000.0 1000.0 1000.0	100.0 100.0 100.0 100.0 100.0	100.0	100.0 100.0 100.0	11111
	SHLDS USING	49. 0 30.2 20. 9	21.9 33.3 11.5	5.4 8.3 11.5 6.3 1.0 1.0	.8.3 27.1 16.7 18.8 14.6	93.8	28.1 25.0 27.1 19.8	99.0 39.6 100.0
10	PERCNT FSELD H PATRIN	100.0	100.0	100.00	100.0 100.0 100.0 100.0	100.0	100.0	11111
ER 1975	HSHLUS FUSING/ SERVNG F	74 70 70 70 70	21 32 11	7 8 8 7 9 1 V 1	26 16. 18. 14.	96	27 24 26 19	98 88 98 111
PERIUD MC-5 JANUARY-UECEMBER	DIVISN CF TCT SAMPLE	45.0 30.2 	21.5 33.3 11.5	55.4 8.3 8.3 11.5 5.3 1.0	8.3 27.1 16.7 14.6 14.6	93.8 6.3	28.1 25.0 27.1 19.8	11111
100 -5 JANUAR	SAMPLE DI HSHLDS CF /MEALS SA	47 29 20	21 32 32 11	57 8 11 10 10 11	26 16 16 14	. 06	27 24 26 19	11111
P.E.F	O T < 1							
REPORT TO N.S.S.	AL STIC	LAR LAR KER	517E	NUME UNDER O YEARS 6-12 YEARS 13-17 YEARS UNDER 6 6-12 UNDER 6 6 13-17 6-12 8 13-17 ALL THREE AGES	SENTE SENTE IRS INS INS C UVER		1975 1975 1975 1975	SA TYPE DISTRIBUTION BASE DISH ABBITIVE BASE & AUDITIVE CCAPCNENT INGKLUILNT ASENI
	HSHLD & MEAL CHARACIERISTIC PADITLES	SCLLPATION-HEAD WHITE-CCLAR BLUE-CCLLAR FAMMER NLT A NURKER	IDUSCHOLU SIZE I PENSON Z PERSONS 3-4 PENSONS 5 CK MORE	NOWE UNDER O YEARS 6-12 YEARS 6-12 YEARS 13-17 YCARS UNDER 6 6-12 UNDER 6 13-17 6-12 8 13-17 ALL THREE AGES	GE UF FUUSEWIFE UNUER 25 YEAKS 25-34 YEAKS 35-44 YEAKS 45-54 YEAKS 55-64 YEAKS 65 YEAKS © UVER	ACE WHITE NEW WHITE	EASCHAL TGTALS JAK-MARCH 1975 APHIL-JUNE 1975 JULY-SLPT 1975 UCT-JEC 1975	ISA IYFE DISTRIB BASE DISH ABDITIVE BASE & ADDITIVE CCAPUNCHI INGREDIENT

Owner household and meal characteristics for foods cooked or heated in MWO's. (continued) Table C-1.

REPURT TG.	PERIUD MC-5 JANUARY-DECEMBER 1975	EMBER 19	25					•				
HSHLU & MEAL CHARACTERISTIC PREFILES	SAMPLE DIVISN HSHLDS OF TOT /MEALS SAMPLE	HSHLUS USI NG/ SER VAG	PERCNT HSHLD PNTR TN	# TOT H SILDS	INDEX HSHLOS USING	TIMES USED/ SERVED	TIMES PER HSHLD	# TOT TIMES SERVD	INDEX TIMES SERVO	TOTAL NO. OF EATINGS	TOTAL EATGS	I NOEX NO.CF EATGS
TOTAL SAMPLE MEALS	1	96		100.0	•	835	8.7	100.0	•	1,597	100-0	
DAY OF NEEK SUIDAY	1	38	39	39.6	ı	119	3.1	14.3	•	253	15.8	1
PUNDAY-THURSDAY	1 1	84	87.5	87.5	1 1	525	. 6.3	62.9	۱ ۱	977	61.2	1 1
SATUREAY		36	40.6	40.6	•	87	2.2	10.4	ı	203	12.7	1
. MEAL IDENTITY		20	30.2	30.2	•	143	6-4	17.1		735	14.7	
ACCULATE MENT	· •	36	40.6	40.6		131	•	15.7	t	286	17.9	1
EVENING MEAL	1	53	55.2	55.2	ı	318	0.9	38 •1	1	198	20-0	1
MCKILING SNACK		9 :	6.3	6.3	ı	٠.	0.1	~	1	9 ;	*	1
AFTCHNOUN STACK	1		7.3	7.3	• (15	7.7	1.8	1 (77	÷ 6	
CARRIED MEALS		35	36.5	36.5	1 1	185	5.3	22.2	1	188	11.8	1
GUESTS PRESENT		92	95.8	95.8	•	154	8.6	95.1	•	1,419	88.9	T
UNDER 13 YRS GNLY	1	4	•	4.2	•	4	1.0	5.	1	_	6.	1
13 YRS & CVER GNLY	1	12	12.5	12.5	•	32	2.7	3.8	ı	118	7.4	1
BLIH AGE GROUPS	•	•	4.2	4.2	ı	Ŋ	1.3	9.	ı	. 54	2.8	1
PLACE EATEN												
KIICEEN	1	48	20	50.0	•	371	7-7	4.4.4	ł	190	49.5	1
DENING RCCF	1	23	. 24	24.0	•	. 156	8 4	18.7	•	407	25.5	
GINER-INDUORS	1	77	61	13.0	•	λ.	0	!)	07	•	
(CO1 LCCRS)		50	52.1	52.1	1 1	248	2 0	29.7	· •	292	18.3	1
NO INTERPORTED NAMED IN THE PROPERTY OF THE PR	1		61.5	61.5		337	5.7	40 04	•	748	46.8	١
	•	`	7.3	7.9	•)	1.3	, ~	•	16	1.0	1
SIOL DISH, DIHER		39	40.6	40.8	•	246	6.3	29.5	1	555	34.8	1
SAACHS 6 C.M.	t .	64	51.0	51.0	1	243	2.0	29.1	1	278	17.4	1
GUESTS EATING										:		
UNGER 13 TRS	1 1									:		

Owner household and meal characteristics for foods cooked or heated in MWO's. (continued) Table C-1.

	INDEX NC.OF EATGS		ي	, 15	2		151.6	• () °	9	2 0	LO	သ	η,	s,	ω,	 0 ·	2 R) (116.2		104-2	•	3 4	יי כ) D.	י ר ני	102.5	61.2	7.67	56.3	110.2	131.0	•	143.2 88.3
	# OF TOTAL EATSS	100.0	3 3 7	2	1.9	9.3	10.07	3.6	2-01	2.0	5.1	51.0	۳.	2.0	3.6	4.2	7.4.	17.6	6.4	6.7		16.0	1 4	0.01	7.4	,	• • •	20.1	10.1	7.8	~	41.5	3.0	1	7.2
	TIMES PER EATER	7.3	٦		, co	8 . 3	11.8	, n	11,3	. 0	9.8	7.1	2.0	0.3	ر د د	m c) (2)	٠. ه د د	7 - 7	8.9		8.7	1 1	200	0 0	8	ე °	6.7	5.5	0.3	5.3	7.6	7.7	1	12.1
	NUMBER CF EATNGS	1,5	726	ה ה	52	141	7.1	24.0	246	30	7.8	786	2	30	55	64	7)	268	2 -	102		244	1 :	447	80	, ~·	⊣ 3	306	154	45	112	632	677	1	169
	INDEX NET EATERS	•	7 601	47.2	69.1	9.4.6	93.3	8-701	4 7 0	113.1	110.6	97.9	41.5	88.9	73.2	66	101.8	0 2	124.4	124.4		87.1	. 1 -	8/•1	93.3	2.4	V -	112.2	~	9	9	3	124.4		86.1 101.1
	R TOT NET EATERS	100.0		, , , ,	2.4	7.7	2.9	ر ده ر ا	3.8	000	3.8	53.1	יני	5.4	æ••,	2.0	4.3	16.3	1.0	7.2		. 13.4	1 -	13.4	, 4 , 4	1-9	0.3	22.0			•	•	2.9		4.3
S.	PERCNI EATER PNIRIN	30.4	6	20 05	55.6	76.2	75.0	81.8	92.1	90,08	83.9	78.7	33.3	71.4	58 B	75.0	81.8	0.58.	4 (100.0		70.0	1 9	0.0	75.0	100.0	0.007	90.2	65.1	17.8	61.8	84.1	100.0	1	69.2
BER 197	NUMBER OF NET EATERS	209	3	0 -	4 W	16	9	ָר רַכּ	n m	0	, ω	111	~	'n	10	12	δ ;	γ - m -	77	15	•	28	1 9	87		· •	<u>-</u>	707	28	7	21	83	67	1	39
NU ARY-DECEMI	SO TO SECTION	100.0		? \$*	ď	α	3.1	5	7 7	1 4	. w)	54.2	1.2	2.1	6.5	6.2	4.2	15.4	r <	ν. . α.		15.4	,	•	• 4	•	•	19.6	16.5	3.5	13.1	37.7	2.3	1	5.0
PER IOD PC-5- JANU	ν m	10		119	7 6	21	80	11	38	2 =	0	141	e	7	17	16	11	70	21	15		40	1 :			14.	- :	51	43	6	34	98	17	1	13 48
KEPOKT TO N.B.S.	PERSON - EATER CHARACTERISTIC PROFILES	TOTAL SAMPLE MEMBERS	AGE-SEA LF MEMBERS	MALE MEMBERS-ICIAL	UNDER Z TEARS	6-17 11 48 5	13-11 YEAKS	10-24 YEARS	25-44 YEAKS	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	of YEARS & UVER	FEFALE PLAJER-TOTAL	UNDER 2 YEARS		6-12 YEAKS	13-17 YEARS	16-24 YEARS	25-44 YEARS	40-04 TEAKS	55-64 TEAKS 65 YLAKS & OVER	2 8 8 8 4 1 - 2 11 4 1 5 1 1 1 1 0		CN OIET	No ciril	HALE IS AND CLUCK	FATCHING	26.54.24.24.25.25.25.25.25.25.25.25.25.25.25.25.25.	NUNE NUMBER OF THE NUMBER OF T	FEMALE UNJER 18 YRS	DIET	NO DIET	FEMALE 18 AND OLDER	24 ICH 175	CAINING.	PEDICAL/HEALTH None

Owner household and meal characteristics for foods cooked or heated, but not in MWO's. Table C-2.

REPORT TO N.B.S.	PER IOD MC-5 JANI	PERIOD MC-5 JANUARY-DECEMBER	MBER 1975	ν.			•						
HSHLD & MEAL CHARACTERISTIC PROFILES	SAMPLE HSHLDS . /MEALS	DIVISN GF TOT SAMPLE	HSHLDS USING/ SERVNG	PERCNT FSHLD PNTRTN	# TOT HSHLDS I	I NDEX HSHLDS US ING	TIMES USED/ SERVED	TIMES PER HSHLD	TIMES SERVD	INDEX TIMES SERVD	NO. OF EATINGS	TCTAL EATCS	INDEX NC.CF EATGS
TOTAL SAMPLE HOUSEHOLDS	96	100.0	96	100.0	00		7,293	76.0	100.0	•	15,418	100.0	00
CENSUS REGICN											. ;		
HEN ENGLAND	m	3.1	m	100.0	3.1	00	സ	7.77	3.2	2	25	'n.	ş,
MID ATLANTIC	12	12.5	12	100.0	12.5	00	96	80.1	13.2	050	12	m,	12
TOTAL NORTH EAST	15	15.6	15	100.0	15.6	00	ഗ	19.62	16.4	04.	63		50
}	15	15.6	. 15	100.0	15.6	100.0	083	58.7	12.1	77.2	2, 184	14.2	20.7
EAST ACRTH CENTRAL	17	17.7	17	100.0	17.7	000	7	71.1	16.6	ď	3	Š.	•
TOTAL NOPIH CENTRAL	32	33.3	32	100.0	33.3	00	0	65.3	23.6	85.	26	6	ი თ
KEST SCUTH CENTRAL .	80	8°	ထ	100.0	8.3	00	œ	97.5	10.7	æ	21	9.6	
EAST SCUTH CENTRAL	S	5.2	S)	100.0	5-2	00	8	61.0	4.2	80.	75		(A) (
SOUTH ATLANTIC	91	16.7	16	100.0	16.7	00	5 7 6	93.3	20.5	2	2	. ;	.
TOTAL SOUTH	29	30.2	29	100.0	30-2	ဂ	~	88	35.3	17.	3	35.8	18.
PACIFIC	19	19.8	19	0.001	8.64	000	4	74.5	19.4		ζ,	•	٠,
	(1.0	- 6	100.0	7.0	000	٦ :	1 (00	(,	4 0	•	.
TOTAL SEST	20	20-8	20	100.0	20.8	000	1,433	11.	0.61	.	701.7	0.	•
STATES AND COLUMN													
¥	m	3.1	m	100.0	•	00	S	7	4.0	28.	S		79.
CNDER 2,500	6	5.6	6	100.0	•	000	Θ	ò	0		77	7	3
2,500-49,559	13	13.5	13	100.0	13.5	100.0	696	74.5	13.3	98.1	2,135	14.2	104-7
50,000-249,999	4	4.2	4	100.0	4.	00	~	٠ 8	3	6	56	ni,	87.
250,000-499,999	10	10.4	10	100.0	•	000	S	ŝ	10.4	99.	ල (•	
503,000-999,999	6	5.6	6	100.0	٠ د د	000	2;	, ,	1 C		77	٠,	* c
I MIL. E CVER	4	0.06	*	100-0	•	200	o .	•	_	•	7	•	•
asour camesmon						•							
		10.4	10		0	00	*	•		5	16	5	9
\$4,000-\$6,999	,	13.5	13	•		00	92	•	•	6	78	11.6	•
57, 336-59, 999	13	13.5	13	•	e (9	96	•	•	97.	15	7	35.
810,020-814,999	22	22.9	22		å.	000	2	•		۲.	n :	÷ 6	n,
\$15,000-524,999 \$25,000-6-0VER	ວ ∞ າ	د. ه. س.ه	၁ လ	100.00	2. T. 8. W.	100.0	521	65.1	31. d 7.1	85.7	1,137	25.5	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
	•												
EDUCATION-HEAD													
UNJER 9TH GRADE	8 7	8 9	ω r.	100-0	m ο γ	100.0		84.8	0 1	111.6	1,335	100	102.5
30000 121-016 15 YAS 6 CVER	4 1 1	46.9	7 4				o v	. 0	• (500	120		9 M
			•	1			4	;	,	j	`	`)
ESSE. EMPLOYMENT			,										
0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	14	64.0	24	100.0	49.0	0.00	3,075	65.4	42.2	86.1	6,376	41.4	64° 50°
Carpara Int	î,	0.10	r t	•	•	• •	176	°	•	1	\$ C	0 I)	• †

Table C-2. Owner household and meal characteristics for foods cooked or heated, but not in MWO's. (continued)

REPORT TO N.B.S.	PERIOD MC-5 JANUARY-DECEMBER	ARY-DECEN	4BER 1975	25									
SHLU & MEAL ARACIÇRISTIC GFILES	SAMPLE CHAPTER CANADA	DIVISN UF TOT SAMPLE	HSHLDS USING/ SERVNG	PERCNT HSHLD H PNTRTN	X TOT HSHLDS H USING	I ND EX H SHL D S US ING	TIMES USED/ SERVED	T IMES PER HSHLD	# TOT TIMES SERVD	INDEX TIMES SCRVD	TOTAL NO. OF EATINGS	# OF TOTAL EATGS	######################################
CUPATION-HEAD HITE-CULLAR BLUE-CCLLAR FARGER NGT A ACKKER	47 29 20	49.0 30.2	47 29 - 20	100.0	49.0	100.0 100.0 100.0	3,089 2,454	65.7 84.6 -	42.4 33.6	86.5 111.4 115.2	6, 569 6, 017 2, 832	42.6 39.0	87.0 129.2 83.2
JUSEHCLD SIZE 1 PEKSON 2 PERSONS 3-4 PEKSONS 5 OR MURE	21 32 32 11	21.9 33.3 11.5	21 32 32 11	100.0	21.9 33.3 33.3	100.0	1,117 2,231 3,051 894	53.2 69.7 95.3 81.3	15.3 30.6 41.8 12.3	70.0 91.8 125.5 107.0	1,237 3,885 7,077 3,219	8.0 25.2 45.9 20.9	36.7 75.6 137.7
- W	57 8 8 11	59. 8.8. 11.0. 6.0.	57 8 8 11 6	100.0 100.0 100.0 100.0	98.83 4.88.44 6.98.40 6.98.40	1000.0	3,174 945 945 982 982	66.2 118.1 84.4 89.3	51.7 13.0 9.3 13.5	97.2 155.5 111.1 117.5	6,023 1,890 2,285 2,342 1,322	39.1 12.3 14.3 15.2 8.6	65.9 147.1 177.3 132.6
UTUER 6 & 13-17 6-12 & 13-17 7 7 8-12 8 13-17 8-18 9-18 9-18 9-18 9-18 9-18 9-18 9-18	110-4	5.2	1 150	100.0	5.2	100.0	408	81.6	5.6	107.4	1, 196	7.8	148.9
.e of Housewife Under 25 Years 25-34 Years 35-44 Years 45-54 Years 55-64 Years 65 Years © OVER	26 26 116 118 144	8.3 16.7 18.8 14.6		100.0 100.0 100.0 100.0	2.8.2 27.1 16.7 18.8 14.6	000.000.000.000.000.000.000.000.000.000.000.000.000.000.000.000.000.000.0000	635 1,809 1,259 1,374 1,167	79.4 69.6 78.7 76.3 83.4	24.8 17.3 18.8 16.0	104.5 91.6 103.6 100.5 109.7	1, 135 4,862 3,280 2,632 . 2,632 . 2,657	31.5 21.3 17.1 13.3	89.3 116.4 127.6 91.0
ANITE NOW WHITE	96	93.8	9 6	100.0	93.8	100.0	6,677	74.2	91.6	97.7	14,181	92.0	98.1
JASCAAL TOTALS JAN-MAKCH 1975 APRIL-JUNE 1975 JULY-SEPT 1975 UCT-DEC 1975	. 27 24 26 19	28.1 25.0 27.1 19.8	27 24 26 26 19	100.0	28.1 25.0 27.1 19.8	100.0 100.0 100.0	2,249 1,806 1,834 1,404	83.3 75.3 70.5	30.8 24.3 25.1 19.3	109.6 99.1 92.9 97.3	4,494 4,168 3,933 2,823	29.1 27.0 25.5 18.3	103.6 108.1 94.2 92.5
SH TYPE DISTRIBUTION BASE DISH ADDITIVE EASE & ACCITIVE CJAPUNENT INGREDIENT AGENI	11111	11111	. 96 79 96 1 1	11111	100.0 82.3 100.0	11111	6,896 397 7,293	71.8	94.6 5.4 100.0	,111111	14,502 916 15,418	94-1 5-9 100-0	11111

Table C-2. Owner household and meal characteristics for foods cooked or heated, but not in MWO's. (continued)

	JIL 0	15,413 100.0	2,709 17.6 8,475 55.0 2,012 13.0	4,869 31.6 2,761 17.9 6,560 42.5 149 1.0 265 1.7		9,073 58.8 3,628 23.5 1,035 6.7 293 2.5 1,289 8.4	6,876 44.6 400 2.6 6,914 44.8 1,228 8.0
	INDEX TI AES SERVD	· 	1111	11111	í ritr		1.1.1.1
		100.0	14.4 57.9 14.1 13.6	37.1 1.7.2 1.5.2 2.2	90.9 1.0 1.5	61.2 17.9 8.4 11.3	41.9 2.4 44.7 11.0
		76.0	11.0	28-2 13-9 26-9 3-6-9 7-7-7	1 69 4	52.5 34.3 19.2 6.8	8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8
	TI US ER	7,293	1,052 4,220 1,026 995	2,704 1,255 2,531 1,11 1,62	69,632 74 77 477 110	4,461 1,302 614 89	3,054 176 3,260 803
	INDEX HSHLDS US ING	, , , , , , , , , , , , , , , , , , ,	1111				1111
	- v o	100.0	100.0 166.0 97.9	93.8 97.9 97.9 92.3 45.8 58.3	100.0 13.5 47.9 26.0	88 8. E.	100.0 53.1 96.9 85.4
	T N L	100.0	100.0 100.0 97.9	100.0 93.8 97.9 92.3 45.8		88 W W W W W W W W W W W W W W W W W W	100 00 53 1 96 9 85 4
MDER 1975		96	9 9 9 9 4 5 9	\$ \$ \$ \$ \$ \$ \$ 4 \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$	13 13 25	88 132 132 82	96 51 93 82
RY-DECE	DIVISN GF TOT SAMPLE		1111	Fires	1111		1 1 1 1
PERIOD MC-5 JANUARY-DECEMBER 1975	SAMPLE D HSHLUS G /MEALS S		1111		1111		1111 1
REPORT TO N.B.S.	HSPLO S MEAL CHARACTERISTIC PNOFILES	TOTAL SAMPLE MEALS	DAY CF NECK SUNDAY ACMADAY-THURS CAY FRIDAY SATURDAY	MEAL IDENTITY MORNING MEAL HIJDAY MEAL EVENING NEAL MORNING NEAL MORNING SNACK AFTENDON SNACK EVE/BED I SNACK	GUESTS PRESENT HONE UNDER 13 YRS ONLY 1 13 YRS & CVER-ONLY BOTH AGE GROUPS	PLACE EAIEN KITCHEN JINING RODM CTHEK-INDOOKS CUIDCCKS SHACK,C.M.,DK	DISH PCSITION MAIN DISH DESSENT SLOE DISH, CTHER SNACKS & C.M.

Table C-2. Owner household and meal characteristics for foods cooked or heated, but not in MWO's. (continued)

REPORT TO N.B. S.	PERIOD MC-5 JANU	ANUARY-DECEMBER	MBER 197	ñ							
PEKSCH - EATER CHARACTERISTIC PROFILES	MEMBRS IN SAMPLE	DI VI SN CF SMPL MEMBR S	NUMBER OF NET EATERS	PERCNT EATER PNTRIN	% TOT NET EATERS	INDEX NET EATERS	NUMBER OF EATNGS	TIMES PER EATER	# OF TOTAL EATGS	INDEX NO.OF EATGS	
TOTAL SAMPLE MEMBERS	260	100.0	260	100.0	100.0	100.0		54.6	100-0	100.0	
AGE-SEX OF MEMBERS						0	•	Š			
MALE MEMBERS-TOTAL	119	45.8	119	•	45.8	000	6 1384	0 ° C «	45.0	∞ α	
CNULK Z YEARS	7 6	ນ ເກ ຕ	7 6			800	443	49.8	3.2	\sim	
6-12 YEARS	21	8.1	21			00	1,002	47.7	7.1	~	
13-17 YEARS	ω ;	3.1		•		000	361	45.1	2.5	7	
13-24 YEARS	11	14.6	38				791	54.3	14.5	\circ	
	33					00	S	57.4	4 -0	S	
55 64 YEARS 65 YEARS & OVER	11 6	3.5	11	100-0	3.5	100.0	592 722	53.8 80.2	4.2 5.1	98.6	
			141			C	7.814	55. 4	55.0	_	
UNDER 2 YEARS	4 ft	• -	33			90		49.3	1-0		
2-5 YEARS	7	2.7	_	•	•	00	306	43.7	2.2		
6-12 YEARS	17	6.5	17			000	813	47.8	2.7		
13-17 YEARS	16	6.2	11			000	534	42.3	դ. Ա • . • Ծ Ծ		
25-44 YEARS	40	15.4	40	•		00	2,386	59.7	16.8		
45-54 YEARS	13	6.9	13			000		56.6	7.2		
55-64 YEARS 65 YEARS & OVER	14	ۍ 4 و 4	14	100.0	5.4 9.8	100.0	898 1,033	64.1	7.3	117.5	
	•										
DIET STATUS-MEMBERS	40	15.4	4.0	100.0	15.4	1000	1.971	49.3	13.9	90.2	
ON DIET	2. 1	١	2 •			,	•		•	•	
NC DIET	40	Š	40	•	•	100.0	6.	49.	13.9	0	
HALE 13 AND DEDER	6/	30.4	7.5	•	•	100	4,413	, v	31.1	VI V	
MAICHING	77		74	100.0	1.5	100.0	. 192	48.0	1.4	87.9	
GAINING	-	4.	7	•	•	100.0	19	67.	۲۰	^1	
MEDICAL/HEALTH	#:	4-2	11		4.2	100.0	Ś	52.	0.4	α	
M M M	51	19.6	21	•	•	100.0	2,879	56.	•	~	
FEMALE UNDER 18 YRS	43	16.5	43	000	16.5	100.0	1,944	45.2	13.7	82.8	
	34	ח ת	34		13.1	000	1,613	; ~	٠.	- 9	
FEMALE 13 AND OLDER	86	37.7	98	00	37.7	00	5,870	0.		96	
() () () () () () () () () () () () () (TE TE	- 4 (31	•	11.9	00	1,743	30	•	3	
9 - 10 - 10 - 10 - 10 - 10 - 10	о 1	۲۰3	၁ ၊	•	۲۰۶	• 0 0	9/5	•	•	\$ 	
• >	13	5.0	13	100.0	5.0	100.0	11	0	5.5	109.3	
The second secon	Sign controlled and the control of the	. v. 1.0.5		•	•	0	2,975	2.	•	13.	

Table C-3. MWO-owner household and meal characteristics for all foods cooked or heated.

PERIOD MC-5 JANUARY-DECEMBER 1975

REPORT TO

HSHLD C MEAL CHARACTERISTIC	SAMPLE HSHLDS /MEALS	DIVISN OF TOT	H SHLDS US ING/ SERVNG	PERCNT PSHLD	# TOT HSHLDS USING	IND EX HSHLDS US ING	TIMES USED/ SERVED	TIMES PER HSHLD	% TOT TIMES SERVD	INDEX TIMES SERVD	TOTAL NO. OF EATINGS	# OF TCTAL EATGS	INDEX NO.CF EATGS
TOTAL SAMPLE HOUSEHOLDS	96	100.0	96	100.0	100.0	100.0	8,128	84.7	100.0	100.0		100.0	100.0
	•		r		,	0	c c	0	-	0	663		Ę
	w t		 در ک	100,00	10.5	100-0	1.027	85.6	12.6	101-1	7, 754	13.2	106.0
TOTAL MONTH PAST	15	15.6	15	100-0	15.6	100-0	1,276	85.	15.7	100.5	2,787	16.4	• •
<u></u>	15	15.6	15	100.0	15.6	100.0	1,019	67.	12.5	80.2	46	14.5	2
	17	17.7	17	100.0	17.7	100.0	1,279	75.	15.7	38.9 .	50	14.7	3.
	32	33.3	32	100.0	33.3	100.0	2,298		28-3	84.8	25	29.3	က တ တ
MEST SOUTH CENTRAL .	8	က သ	ω	100.0	₩. ₩.	100.0	854	106.	10.5	126.1	64	7.6	.
EAST SCUTH CENTRAL	ις į	2.5	S.	100.0	5.2	100.0	375	75.	4.6	٠ 8 8 8 8 8	52	\$. C	٠.
SOUTH ATLANTIC	16	16.7	91	100.0	16.7	100.0	1,646	102-	20.3	121.5	25	23. /	.
TOTAL SOUTH	29	30.2	29	100-0	30.2	100.0	2,675	99.	4000	107 0	6,093	35.8	ກໍ -
	F.	19.0	17		13.0	. 0001	10 67 10 67	25.		20°20'4	, .c.	7.04	4 %
TOTAL BEST	20	20.8	20	100-0	20.8	100.0	1,679	84.	20.7	99.2	3,157	18.6	89.1
	1												
METRG AREA SIZE	(((•	0	Č	9	r			U	
4 : :	n c	\ -1 c	n c		7.0	0.001	290	102 2	2.000	120.0	0 0	10.1	•
UNDER ZADGO	ָרָ בָּי	7.64	7 2		t v	000	126	0 · 707	12.1	120.9	25.46	1.71	- 20
24 DUUT 474 474	1	45.0	67	100	43.0	0.001	•	26.37	7 . 7	7.78	1	, c	93.
247 COLVENAN	ָרְ כַּ	10.6	ר כי יי		10.4	100	815	81.5	0	٠,/٥	6	11.6	
	7	7.0	5	1000	6	100-0	860	95.6	10.6	112.9	1,433	8.2	φ (Ο)
1 FIL. C CVER	48	20.0	48	100.0	50.0	100.0	3,876	80.8	47.7	95.4	7,686	45.2	90.3
					•								
HOUSEHOLD INCOME	-		-		•		17.	7.7	u C		٥		
	2 ~	7 C	13		120.4	100	000	76. 2	12.2	0.08	ο σ ο α	•	
000 to 4 -000 to 4 -5	13	3,5	13	100	13.5	1 00 0		84.2	13.5	99.4	5		
\$10,000-814,099	22	22.9	22	100.0	22.9	100.0	_	95.6	25.9	112.9	16		
\$15,000-524,999	30	31.3	30	100.0	31.3	100.0	. 2,587	86.2	31.8	101.9	5,714	33.6	107.5
	ယ	8.3	80	100.0	8.3	100.0	S	72.9	7.2	86.1	25	•	
-	80	8.3		100.0	8 • 3	100.0	781	•	9.6	115.3	1,517	•	07.
IZTH SKAD	43	44.8	43	100.0	44.8	100.0	3,756	87.3	46.2	103.2	7,832	45.0	102.8
13 YAS. E CVER	÷	40.9	4	100-0	ဂိ	100.0	7	ς.	7-44	94.3	1,666		•
HSNF. EMPLOYMENT													
62 PLCY 60 70 T F X 9 P C Y F 0	27	49.0	747	100.0	51,0	100.0	3,440	73.2	57.7	113.0	7,047	41.4	0 4 0 0
				· •	4			1		}		•	•

Fig. 1 (2000) General to 2 3473, Generator Manac Respondent America. 64 5000 Michigan Assessiga Assessiga Assessiga Control of the state Control of the stat

Table C-3. MWO-owner household and meal characteristics for all foods cooked or heated. (continued)

REPURT TO N.8.5.	PERIOD PC-5 JAN	PERIOD PC-5 JANUARY-DECEMBER	40ER 1975	ın										
IS MED B MEAL HAS ACTERISTIC BUCFILES	SAMPLE HSHLUS //MEALS	DIVISN OF TOT SAMPLE	HSHLDS USING/ SERVNG	PERCNT HSHLD PNTRIN	# TOT HSHLDS H	INCEX H SHLDS US ING		TIMES USED/ SERVED	T IMES PER HSHLD	TIMES SERVD	INDEX TIMES SCRVD	TOTAL NO. OF EATINGS	TOTAL EATGS	INDEX NO.0F EATOS
CCUPATION-HEAD WHITE-COLLAR WHOE-CCLLAR FAKNER NOT A WORKER	47 29 20 20	45.0 30.2 .20.8	47 29 20 20	100.0	49.0 30.2 20.8	100.0		3,531 2,652 1,945	75.1 91.4 97.3	43.4 32.6 - 23.9	88.7 108.0 114.9	7,394 6,472 3,149	43.5 38.0 18.5	83.8 125.9 83.8
COSTUCLD SIZE 1 PLASUN 2 PERSUNS 3-4 PERSONS 5 CM MURE	21 32 32 11	21.9 33.3 11.5	21 32 32 11	100.0 100.0 100.0	21.9 33.3 33.3	100.0		1,252 2,482 3,427 967	59.6 77.6 107.1 87.9	15.4 30.5 42.2 11.9	70.4 91.6 126.5 103.8	1,373 4,272 7,911 3,459	8-1 25-1 46-5 20-3	36.9 75.3 139.5 177.4
PAESTACE OF CHILDREN NOTE UNDER 6 YEARS 6-12 YEARS 13-17 YEARS UNDER 6 6-12 UNDER 6 13-17 6-12 6 13-17 ALL THREE AGES	52 83 83 84 84 84 84 84 84 84 84 84 84 84 84 84	55.4 11.5 6.3 5.7 1.0		100.0 100.0 100.0 100.0 100.0	59.4 8.3 11.5 6.3 7.2 1.0	100.0 100.0 100.0 100.0 100.0		4,169 1,008 803 1,141 498 417	73.1 126.0 100.4 103.7 83.0 83.4	51.3	86.4 1148.8 1122.5 98.0 98.5	6,593 1,967 2,619 2,733 1,517 1,220	38.7 11.6 15.4 16.1 8.9 7.2 2.2	65-3 138-7 140-2 142-7 142-7 137-7
GE CF HUCSEWIFE UNDER 25 YEARS 25-34 YEARS 35-44 YEARS 45-54 YEARS 55-64 YEARS 65 YEARS G UVER	26 26 16 16 17 17	8.3 27.1 16.7 18.8 14.6	26 8 118 118 118 119 114 114 114 114 114 114 114 114 114	100.0 100.0 100.0 100.0	8.3 27.1 16.7 18.8 14.6	100.0 100.0 100.0 100.0 100.0	· .	708 2,019 1,474 1,506 1,271 1,150	88.5 77.7 92.1 83.7 90.8 82.1	8.7 24.8 18.1 18.5 15.6	104.5 91.7 108.8 98.8 107.2	1,212 5,299 3,436 2,850 2,229 1,585	7-1 222-5 16-7 13-1 9-3	8 11 11 11 11 11 11 11 11 11 11 11 11 11
NOW WHITE	9	93.8	96	100.0	93.8	100.0		7,449	82.8 113.2	91.6	97.8	15,684	92.2 7.8	93.3 125.2
SEASCNAL TCTALS JAG-MARCH 1975 APAIL-JUNE 1975 JULY-SCPT 1975 UCI-EEC 1975	27 24 26 19	28.1 25.0 27.1 19.8	27 24 26 19	100.0 100.0 100.0	28-1 25-0 27-1 19-8	100.0		2, 524 1,963 2,021 1,620	93.5 81.8 77.7 85.3	31.1 24.2 24.9 19.9	110.4 96.6 91.8 100.7	5,027 6,473 4,334 3,181	29.5 26.3 25.5 18.7	105.0 105.2 94.0 94.5
DISH TYPE DISTRIBUTION BASE DISH ADDITIVE BASE COAPLINE COAPLINE IND COAPLINE IND COAPLINE	11111	11111	96 83 96 1 1 1	11111	100.0 86.5 100.0			7,626 502 8,128	79.4	93.8	,11111	15, 901 1, 114 17, 015	93.5	1 1 1 1 1 1
Control of the Contro	H Contractor Women		Angra, Ct. S. in V.											

Table C-3. MWO-owner household and meal characteristics for all foods cooked or heated. (continued)

PERIOD

REPORT TO

	INDEX NO. OF EATGS	1	1 1 1 1		1 1 1 1	1 (1 (1	1 1 1 4	
		o	୬ ୬ ୩ ୩	oonorno	8877	0~~mm	5 4 5 5 5 S	
	EATGS	.100.	522	6 2 2 3 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	32.8 1.8 10.7 4.7	58.0 23.7 6.7 9.3	4 4 4 8 8 8 8 8 9 9 9 9 9 9 9 9 9 9 9 9	
	TOTAL NO. OF EATINGS	17, 615	2,962 9,452 2,176 2,425	5,104 7,358 7,358 155 287 565 498	14,081 301 1,828 805	9,863 4,035 1,142 394 1,581	7,624 416 7,469 1,506	229
	E A				-			•
	INDEX TIMES SERVD	1	1 1 1 1	111111	1111	1111	1111	
				0.000.000		* ~ ~	•	
	TIMES SERVD	100 • 0	14.4 58.4 113.9 113.3	35.00 35.00 35.00 35.00 35.00 35.00	91.4	59.4 17.9 8.3 1.1 13.2	41.7 2.3 43.1 12.9	
	TI MES PER HSHLO	84.7	12.2 49.4 11.8 11.6	200 200 200 200 200 200 200 200 200 200	77.4 5.6 10.8 4.6	56.8 38.4 20.4 6.9	35.3 3.5 37.7 12.2	
	TIMES USED/ SERVED	,128	1,171 4,745 1,130 1,082	2,847 1,386 2,849 117 177 302 450	7,426 78 509 115	4,832 1,458 673 90 1,075	3,391 185 3,506 1,046	
	S							
	X SS S	, ,	111		1 1 1 1		1111	
	HSH USI					.· ·		
	R TOT HSHLDS USING	•	100.0 100.0 100.0	100.0 94.8 99.0 33.3 47.9 61.5	100.0 14.6 49.0 26.0	39.6 34.4 13.5 89.6	100.0 55.2 95.9 89.6	
	PERCNT HSHLD P PNTRTN	0.00	100.0	100 0 94 8 99 0 33 3 47 9 61 5	100.0 14.6 49.0 26.0	88.5 39.6 34.4 13.5	100.0 55.2 96.9 89.6	
1975	NG/ H		96 14 96 14 96 14 95 16	96 10 991 49 995 46 60	96 1 14 47 25 ·		966 1 933 86	
	HSHLDS USING/ SERVNG							
MC-5 JANUARY-DECEMBER	DIVISN OF TOT SAMPLE	•	1111		1111		1 1 1 1	
NUARY		 		111111	1111	1111	111	1.1
AL 2-1	SAMPLE HSHLDS /MEALS	!				•.		
ž								
		ILS .	<u> </u>	××	S . CONLY		«	
N -B - S-	AL STIC	SAMPLE MEALS	A CICKS	TTY. CAL CAL MEAL SNACK T SNAC T SNAC	PRESENT 13 YRS C 5 C CVER AGE GROUP	OUS COURS Massurk	IUN H,OTHE C.M.	TAS YAS CVER
~	SHLO E REAL HAMACTERISTIC RUFILES	Idwys	AY OF WEEK SUNDAY MUNDAY-THURS CAY FRIDAY SATURDAY	EAL IDENTITY: MINING WEAL MIDDAY WEAL EVENING WEAL MUNING WEAL MUNING WEAL MUNING WEAL MUNING WEAL CAKELED WEALS CAKELED WEALS	RESTS PRESENT NOME UNDER 13 YRS UNLY 13 YRS CVER GNUY BOTH AGE GROUPS	LACK EATEN KITCHEN UIMING NOOM UIMING NOOM UITER-INDUORS CUTDEEKS SHACK,C.M.,DK	MAIN DISH DESSCRT SIJE DISH, OTHER SNACKS C C.M.	UNDER 13 YRS 13 YRS & CVE
	SHLO G HAHACTE RUFILES	12 34	SEN CONTRACTOR	AKE BREGO AKE BREGO AND AND AND AND AND AND AND AND AND AND	DESTS NONE UNDER 13 YR	KIN CITY COLUMN	SES SES SES	

Non-owner household and meal characteristics for all foods cooked or heated. (continued) Table C-4.

REPORT TO N. 18.5.	PERIOD MC-5 JANUARY-DECEMBER	ARY-DECE!	MBER 1975	2									
HSHLU & MEAL CHARACTER ISTIC PACFILES	SAMPLE USHLUS (DIVISN OF TOT SAMPLE	HSHLDS USING/ SERVNG	PERCNT HSHLD PNTK IN	# TOT HSMLDS USING	INDEX HSHLDS USING	TIMES USEO/ SERVED	TIMES PER HSHLD	TIMES SERVD	INDEX TIMES SERV D	TOTAL NC. CF EATINGS	TOTAL EATGS	HOEX NO.CF EATSS
UCCUPATION-HEAD WHITE-CCLLAR BLUE-CCLLAR FAMMER NCI A MCAKER	45 31 2 18	46.9 32.3 2.1 18.8	45 31 2 18	100.0 100.0 100.0	46.9 32.3 2.1 18.8	100.0 100.0 100.0	3,570 2,733 244 1,548	79.3 88.2 122.0 86.0	44.1 33.8 3.0 19.1	94.1 104.6 144.7 102.0	7,686 6,495 600 2,374	44.8 37.9 3.5 13.3	95.6 117.2 167.9 73.8
HOUSEHOLD SIZE I PENSON Z PEFSONS 3-4 PERSONS 5 CR MOME	11 33 9	17.7 36.4 9.6	117 33 37 9	100.0 100.0 100.0 100.0	34.4	100.0 100.0 100.0	1,210 2,580 3,299 1,006	71.2 78.2 89.2 111.8	14.9 31.9 40.8 12.4	84.4 92.7 105.7 132.6	1, 322 . 4,542 7,929 3,362	7.7 26.5 45.2 19.6	43.5 77.0 119.9 209.0
SERC 375 112 112 112 112 112	56 2 2 2 2 4 4 1 10	16.66 10.46 10.46 10.47	34 m L 0 1 4 1	00001	10.42	1000.0	4,358 1,061 391 391 1,183 1,183 4,39	77.8 75.8 78.2 94.7 118.3	53.8 14.8 14.6 1.6 1.6	92.3 89.9 92.7 112.3 140.3	7,285 2,680 1,013 1,511 3,034 1,632	2.2.1 2.2.0 2.0.0	72.8 107.1 113.4 120.3 169.8 228.3
AGE OF FUNSEMIFE UNDER 25 YEARS 25-34 YEARS 35-44 YEARS 45-54 YEARS 55-64 YEARS 65 YEARS RALE RALE RALE	28 18 16 11 11 16	29.2 18.8 16.7 11.5 7.93.8	28 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	000000000000000000000000000000000000000	7.3 18.8 16.7 111.5 16.7 93.8	100.00	360 2,446 1,650 1,034 1,070 1,325 7,524	83.64 83.64 82.22 82.88 82.88	30.2 20.5 115.2 115.2 16.4	61.0 103.6 109.4 91.5 115.4 98.2	707 4,447 4,447 2,380 2,1148 1,815	25.9 113.9 113.9 10.6 10.6 2.2	1113. 113. 13. 13. 10. 10. 10. 10. 10. 10. 10. 10. 10. 10
SCASCHAL TOTALS JAG-MARCH 1975 APAIL JUNE 1975 JULY-SEPT 1975 GLT-DEC 1975	26 26 17 29	25.0 27.1 17.7 30.2	24 26 11 29				~ 04NN	, we so		9639	900		
DISH TYPE DISTRIBUTION BASE DISH ABDIT IVE ABDIT IVE ABDIT IVE COMPONENT INCPLDIENT ASER!	+ 1 1 1 1 1	11111	949111	11111	100.0 87.5 100.0	111111	7,668 427 8,095	79.9 5.1 84.3	94.7 5.3 100.0		16,116	93.9	11111

Table C-4. Non-owner household and meal characteristics for all foods cooked or heated. (continued)

I NOE	EA IG			• • • •	- 1 1 1	1111	1111
# OF	100.0	16.5	30.8	4.4. 3.2. 3.2.	82.4 11.6	31.1. 4.6. 7.50	48.0 42.5 6.8
TOTAL NO. OF	17, 155	2,822 9,725 2,183	5,281	7,621 93 177 177	14,131 247 1,993	9,754 5,328 795 82	8, 22 6 463 7,306 1,160 240 890
							••
INDEX TIMES		1111	1 1	1111	1111	11111	. 1 1 1 1
# TOT		14.2 58.6 13.6	36.2	0 1 m m	89.7 7.3 1.8	54.4 29.3 6.5 9.3	44 45 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9
TIMES PER HSHID	84.3	11.9 49.4 11.5	30.8	31.4	75.7 9.5 13.3 7.1	60°3 48°4 19°4 13°0 9°5	33.5
TIRES USED/ SEVED	8,095	1,147 4,744 1,102 1,102	2,929	2,953 65 91 273 306	7,264 95 587 149	4,400 2,370 523 523 750	3,5004
I NDEX HSHLDS USING	'	1111	1-1,	1 1 1 1 1	1111	11111	1111
# TOT HSHLDS USING	100.0	100.0 100.0 100.0 100.0	99.0	97.9 25.0 39.6 54.2 54.2	100.0 10.4 45.8 21.9	76.0 51.0 28.1 4.2 82.3	100.0 62.5 100.0 80.2
ERCNI PSHLD NIRIN	100.0	100.0 100.0 100.0 100.0	99.0	97.9 25.0 39.6 54.2	100.0 10.4 45.8 21.9	76.0 51.0 28.1 4.2 82.3	100.0 62.5 100.0 80.2
HSHLDS USING/ SERVNG	96	96 96 96	95	94 24 38 52 52	96 10 44	73 27 27 4 79	96 96 77
MAY-DECENDIVISN CF TOT SAMPLE	! !	1,111	11	1111	1111	11111	111
PERIOD SAMPLE DIVISN HSHLDS PHSHLDS CF TOT USING/	; ; ;	1111	1.1	1111	1111	11111	
REPORT TO N.B.S. HSHLG & NEAL CHARACTERISTIC PRUFILES	TOTAL SAAPLE MEALS	Suiday Herbay-Thursday Friday Saturgay	MEAL IDENTITY KUKING HEAL MIDDAY HEAL	MOSHING SHAR MOSHING SNACK AFTEMNCON SNACK EVE/SED I SNACK CARRIED MEALS	GUESTS PRESENT NUMBER 13 YRS DNLY 13 YRS & CVER DNLY 30TH AGE GROUPS	PLACE EATEN KITCHEN DINING KOOM CTHER-INDECKS CUTDOORS SHACK, C.M., DK	DISH PCSITICN dain DISH DLSSERT SLUE DISH, CTHER SHACKS & C.M. GUESTS EATING UNDER 13 YAS 13 YAS & CVER

tillipte is un's sitted Cantais in 2 35/13. Cantains leaves theosphanical America, 631 South William Canadama. Charge strange of the commentaries date contract has been into an interesting promitton of the observation. Contraction of the observation of the obs

Table C-4. Non-owner household and meal characteristics for all foods cooked or heated. (continued)

REPORT TC PERIOD N.S.S. MC-5 JANUAR	CHARACTERISTIC IN MEMBRS DIV	E MEMBERS 260	EMSERS -TOTAL ARS	6-12 YEARS 12 13-17 YEARS 5 13-24 YEARS 7 25-44 YEARS 41	YEARS RS & OVER	-TOTAL 1	13-1/ YEARS 18-24 YEARS 25-44 YEARS 45-54 YEARS 55-64 YEARS 65 YEARS COVER 16	MALE UNDER 18 YRS CN DIET CN DIET NO DIET MALE 18 AND OLDER LCSING HATCHING GAINING MEDICAL/HEALTH 57 NOñe	FEMALE UNDER 18 YRS ON DIET ON DIET NO DIET AD OIET ADSING MATCHING GAININS HEDICAL/HEALTH 11 HEDICAL/HEALTH 11
ANUARY-DECEMBER	VIS SM	0.0	43.1 1.2 5.0	4.6 1.9 15.8	1 4 M	56.23.9	18.5 5.8 5.4 6.2	12.7 12.7 30.4 5.0 -8 2.7 21.9	18.55 11.5.55 13.11 17.5.4 17.5.2
1975	~ ~ ~ 111 I	258	112 3 13	27 27 27 27 27 27 27 27 27 27 27 27 27 2	12	146 4 111 15	16 48 15 16	123 123 12	46 100 34 34 11 11 45
	ERCNT EATER NTRTN	99.2	000	100.0	100-0	86 90 90 90 90	100.0	1000.0000000000000000000000000000000000	95.8 88.9 97.4 100.0 100.0 100.0 100.0
	# TOT NET EATERS	100.0		1.5.9 15.9			10.00	12.8 12.8 30.6 5.0 5.0 2.7 2.7	17.8 3.1 14.7 38.8 13.2 3.5 4.3
	INDEX NET EATERS	0.001	000	100.8 100.8 100.8		\$ 600	100.88 100.88 100.88	100.8 100.8 100.8 100.8 100.8	96.6 89.6 98.2 100.8 100.8 100.8 100.8
	NUMBER OF EATNGS	15,894	6,990 138 703	709 297 318 2,541	926 936 821	8,904 331 621 728	229 229 2,550 2,650 1,608 1,205	1,852 1,852 5,138 642 214 214 3,898	2,532 2,122 6,372 6,372 2,188 2,188 490 490 480 809
	TIMES PER EATER	61.6	62. 46. 54.	59.1 59.4 65.0	73.	61. 82. 56.	750 750 750 750 750 750	56.1 56.1 65.0 49.4 107.0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
	2 OF TOTAL EATGS	100.0	44.0	1.9		36.0 22.1 3.9	12.00	11.7 111.7 32.3 4.0 1.3 2.4 2.4 24.5	15.9 13.6 40.1 13.8 13.8 13.8 13.8 17.8
	INDEX NO.OF EATGS	100.0	102.1 75.2 89.1	96.7 97.2 74.3 101.4	127.6	98.4 90.2 92.4 79.4	16.9 97.1 106.9 117.8	91.8 91.8 105.4 80.8 175.0 89.7	86.3 74.5 89.0 104.2 105.3 89.1 78.5 120.3

The letter in this appendix from MRCA to NBS is the written release for publication of the particular data in this report for which MRCA reserved limited rights in data. The page numbers in the letter do not correspond exactly to those in the published report because of pagination changes between the version that MRCA reviewed and the present report.

The contractor did not declare Limited Rights in Data on this contract with respect to MWO candidate foods (Report A), but did reserve these rights with respect to the "all foods" data (Report B). The contract between MRCA and NBS includes the following section.

Article X - Limited Rights in Data

1. Notwithstanding Clause 3 of the additional general provisions PD-GP-7A(1-73) of this contract, because of the confidential nature of certain data to be made available by the Contractor hereunder, the Government (NBS) will take all reasonable precautions not to disclose or otherwise make available to any other firm, person or corporation, any report, analysis or other data, made available hereunder, or extracts therefrom, without the prior written consent of a duly authorized officer of the contractor's firm.

The Contractor agrees that such consent will not be withheld where disclosure is of data at a reasonably high level of aggregation, such as Total Baked Foods, Total Hot Dishes, Total Frozen Prepared Dishes, and the like.

Provided that only the data to which limited rights are to be asserted pursuant to paragraph 1 above are marked with the legend below:

LIMITED RIGHTS LEGEND

Contract No. 7-35713

Contractor: Market Research Corporation of America

624 South Michigan Avenue Chicago, Illinois 60605

The limited rights data contained herein shall not, without the written permission of the above Contractor, be used, released or disclosed in whole or in part outside the National Bureau of Standards.

This legend shall be included on any reproduction hereof.

NBS has received written permission to release for public distribution all data from Report B contained in this NBS report.

MRCA

Market Research Corporation of America

August 24, 1978

Dr. John V. Fechter National Bureau of Standards Department of Commerce Human Factors Section 441.02 Room A353, Bldg. 220 Washington, D.C. 20234

Dear John:

Thank you for sending to me a draft report dated August 8, 1978 titled "Houehold Microwave Oven Use", written by Alan D. Davies and John V. Fechter, and for pointing out those sections of this draft which use data provided to you under Contract #7-35713, Modification No. 1, contained in Report B, which is subject to the non-disclosure provisions of this Contract.

Pursuant to your request, permission is hereby granted by MRCA to the National Bureau of Standards to disclose to the public only that information, data, and copies of actual tables already incorporated into the draft copy of the report which you had sent to me.

This authorization for disclosure covers specifically the information shown from Report B in Table 1 on page 11; in Table 2 on page 14; in Table 3 on page 16; in Table 4 on page 19; in Table 5 on page 20; in Table 6 on page 21; in Table 7 on page 23; in Table 9 on page 25; in Table 10 on page 27; in the Contingency Table of Appendix B on page 42; the Demographic Profiles Table C-2 covering all foods cooked or heated by MWO owners, but not in the Microwave Ovens, pages 51, 52, 53, and 54; and the Demographic Profiles for all foods cooked or heated by MWO-owning households shown in Table C-3, pages 55, 56, 57, and 58; and the Demographic Profiles of all foods cooked or heated by non-owners of Microwave Ovens, shown in Table C-4, pages 59, 60, 61, and 62.

Since Tables C-2, -3, and -4 contain the non-disclosure legend of this Contract, and since the information and data shown in the tables sited above are also subject to the same non-disclosure provisions, a copy of this letter of authorization to disclose this material to the public should be incorporated into your report.

Sincerely yours,

MARKET RESEARCH CORPORATION OF AMERICA

van-

I. J. Abrams, Director Menu Census Service

IJA:mak

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	ureau of Standards (NBS) has							
	y efficiency of major househousehousehousehousehousehousehouse							
	ring the usage of microwave	ovens (MWO's) w	ith that of	other				
products for cooking				7.				
	tional survey of 2000 househouse							
America selected 96 households in which an MWO had been used to prepare foods (NWO owners), and a demographically matched set of 96 non-owner households. Data on								
				Data on				
	epared) and Eatings (persons	partaking of a	Serving) w	vere provided				
	BS. The main results were:							
	ittle difference between the							
terms of to	tal Eatings or Servings or i	n the proportion	ns of leftc	overs eaten.				
o In owner hou	useholds, MWO's accounted for	r approximately	10 percent	of the				
-	d 9 percent of the Eatings.			_				
	ccounted for 9 percent of the							
	of owner Servings and 9 perce							
	used by owners for 26 percen-	t of leftover S	ervings and	1 23 percent				
of leftover	Eatings.	•						
17. KEY WORDS (six to twelve	entries; alphabetical order; capitalize onl	y the first letter of the	first key word	unless a proper				
name; separated by semicol	ons)	-						
Appliance efficience	y; consumer survey; cooking a	and heating: en	ergy: food	preparation;				
leftovers; microwave								
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